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Mrs. Johnstone's Cook Book

of Tested Recipes

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Johnstone, Mrs. Mary Scanlan

Mrs. Johnstone's Cook Book

of

Tested Recipes

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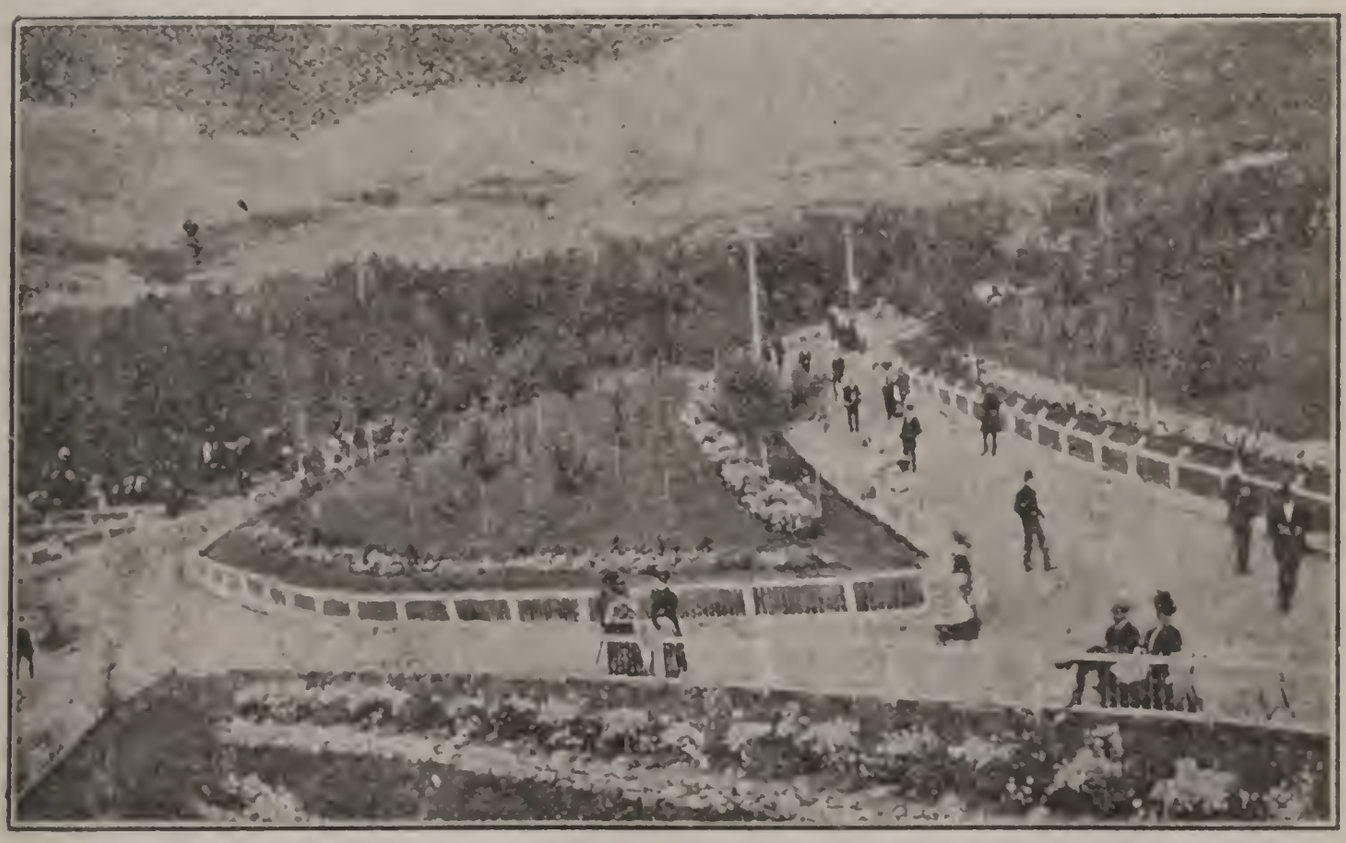
COLUMBIA GARDENS



DEDICATION

To the friends, whose encouragement made this cook book a reality, and to those who so kindly contributed many choice recipes, and to all interested in making cookery an art, is this little volume dedicated.

MAY SEARLES JOHNSTONE.

PREFACE

"Tell me what you eat, and I will tell you what you are," said the immortal Savarin, and in this day and age his sentiments can find an echo ringing true.

While we, as American as well as western people, will not give to the matter of eating an importance out of proportion to its place as a means to an end, we are coming more and more to realize that the question of correct eating and drinking is of more serious consequence to every one. Nor is there anything new in this; it is only that in our time the knowledge is becoming more widespread, and not limited to a few savants.

It is with considerable pride that the author places this little volume before the public, and she feels justified in laying claim to originality in a great measure, as in many instances the recipes have been improved upon and faults corrected, making them all worthy of a trial. Some of the best cooks in the west have contributed recipes and many are contained herein that cannot be found in any other cook book on the market.

M. S. J.

WEIGHTS AND MEASURES

Four gills equal one pint.
Two pints equal one quart.
Four quarts equal one gallon.
Sixteen ounces equal one pound.
One-half kitchen cupful equals one gill.
One kitchen cupful equals one-half pint or two gills.
Four kitchen cupfuls equal one quart.
Two cups granulated sugar or one pint weight 1 pound.
Two and one-half cups powdered sugar, one pound.
One heaping tablespoonful sugar, one pound.
One heaping tablespoonful butter, or butter size of an egg, two ounces or one-fourth cup.
One cup butter, one-half pound.
Four cups flour, one pound.
One heaping quart, one pound.
Eight rounded tablespoonfuls of dry material, one cup.
Sixteen tablespoonfuls liquid, one cup.
Soft butter the size of an egg weighs 1 ounce.
One pint Coffee A sugar weighs 12 ounces.
One heaping tablespoonful granulated Coffee A or best brown sugar weighs 1 ounce.
One generous pint of liquid or 1 pint of finely chopped meat, packed solid, weighs 1 pound.
One quart of sifted flour (well heaped) weighs 1 pound.
One pint of best brown sugar weighs 13 ounces.
Two teacups (well heaped) Coffee A sugar weigh 1 pound.
Two teacups (level) granulated sugar weigh 1 pound.
Two teacups soft butter (well packed) weigh 1 pound.
One and one-third pints of powdered sugar weigh 1 pound.
One and one-third pints of powdered sugar weigh 1 pound.
Two tablespoonfuls of powdered sugar or flour weigh 1 ounce.

One tablespoonful (well rounded) soft butter equals 1 ounce.

Four teaspoonfuls are equal to 1 tablespoonful.

One pint water or fruit juice weighs 1 pound.

One cup water, or two gills, equal 8 ounces.

One tablespoonful, or 4 teaspoonfuls, equal ½ ounce.

Four cups flour sifted equals 1 pound.

One quart flour unsifted equals one pound.

Eight or ten ordinary sized eggs equals 1 pound.

Two cups of cold butter, pressed, equals one pound.

One tablespoon soft butter equals one ounce.

An ordinary tumbler, 1 coffee cup, equals one-half pint.

One pint finely chopped meat, or two cups, equal one pound.

About 25 drops of any thin liquid equals one teaspoon.

Sixteen ounces equal one pound or a pint of liquid.

Two tablespoons equal one ounce (liquid).

One tablespoon of salt equals one ounce.

Four teaspoons equal on tablespoon.

Four tablespoons equal one wineglass or one-half gill.

Two wineglasses equal one gill or one-half cup.

Two gills equal one coffee cup or 16 tablespoons.

Two coffee cups equal one pint.

Two pints equal one quart.

Four quarts equal one gallon.

Sixteen ounces equal one pound or a pint of liquid.

Two cups granulated sugar equal one pound.

Two and two-third cups brown sugar equal one pound.

Two and one-half cups powdered sugar equals one pound.

Two teaspoons equal one dessert spoon.

Four cups of liquid equal one quart.

Four cups of flour equal one quart.

Two cups milk or water equal one pound.

Butter size of a walnut equals one ounce.

Butter size of an egg equals two ounces.

One pint of butter equals one pound.

One rounded tablespoon of flour equals one-half ounce.

One pint of butter equals a pound.

One quart of sifted flour equals a pound.

One large pint of sugar equals a pound.

Nine large eggs equals a pound.

A pint of graham, seven and three-fourths ounces.

A pint of cornmeal, ten and one-fourth ounces.

A pint of rice, fifteen ounces.

A pint of samp or coarse hominy, thirteen ounces.

A pint of tapioca, twelve ounces.

A pint of bread crumbs, eight and three-quarters ounces.

A pint of raisins, nine ounces (lightly measured).

A pint of currants, ten ounces.

A pint of brown sugar, thirteen ounces.

A pint of maple sugar broken into crumbly pieces, equals one pound and four ounces.

An ounce of butter, two level teaspoonfuls.

An ounce of flour, four level tablespoonfuls.

An ounce of cornstarch, three tablespoonfuls (level).

An ounce of granulated sugar, two level tablespoonfuls.

An ounce of ground coffee, five level tablespoonfuls.

An ounce of grated chocolate, three level tablespoonfuls.

An ounce of pepper, four level tablespoonfuls.

An ounce of salt, two level tablespoonfuls.

An ounce of cinnamon, four and a half level teaspoonfuls.

An ounce of cloves, four level tablespoonfuls.

An ounce of mace, four level tablespoonfuls.

An ounce of curry, four level tablespoonfuls.

An ounce of mustard, four level tablespoonfuls.

An ounce of thyme, eight level tablespoonfuls.

An ounce of olive oil, two tablespoonfuls.

An ounce of chopped suet, a fourth of a cupful.

SOME HELPFUL HINTS

Potatoes, eggs, and vegetables of every kind require longer boiling in this altitude than in a lower one.

In making bread and cakes do not use as much flour in a high altitude as you would at sea level.

In making layer cakes, where two or three eggs are used, one very scant cup of sugar is all that is required to half that much butter, and where many would use two cups of flour, only one and one-half cupfuls is the required amount. Too much flour makes the cake coarse and dry.

Add a little salt to the whites of eggs before beating, as they will froth much quicker by this addition.

Always cook cranberries in cold water and add sugar after taking from the fire. If you wish to make jelly, boil rapidly for five minutes, press through a wire sieve and use one cupful of pulp to one of sugar and let boil five minutes. Only water enough to cover them should be used.

Do not cook more than one pint of jelly at a time, but have several small vessels on the stove rather than one large one. A small quantity will cook in much less time and the color and flavor will be more delicate.

In making jelly it is better to let it drip all night in a cheesecloth jelly bag and then proceed with one cup of juice to one of sugar and boil until it runs thick on a spoon.

Jelly is better when made with fruit not quite ripe. Plums, currants, blackberries, grape and orange jellies should be made of fruit not quite ripe.

In making boiled icing, let your rule be one scant cupful of sugar to the white of one egg and after the eggs are beaten stiff, add one tablespoonful of granulated sugar to them before pouring over the boiled syrup. Do not make icing on a stove where there is much steam arising from boiling meats or vegetables as it is liable

to go to sugar. Do not beat icing close to an open window.

Parboil any kind of game, if the wild flavor is not desired, in cold water in which a carrot, onion and some parsely have been added.

Glazing is coating the outside of cooked meats with melted meat glaze, which is beef stock boiled down to a thick jelly and when needed it is melted and put on with a brush and then dried in a warm oven for a while. Gilding is brushing the surface with the beaten yolks of eggs and drying in an oven.

In making layer cakes use butter to grease the pans, and then dredge with flour. Do not use lard.

Always beat up cake batter with a wooden spoon in an earthen dish.

In using sour cream or milk, in addition to soda, which must be dissolved in warm water, use a scant teaspoonful of baking powder in the flour.

In this day of modern yeast cakes, long and continued kneading is not necessary, but always mix the ingredients thoroughly.

Make baking powder biscuits so soft that the dough will be difficult to handle and bake immediately after they are mixed.

The most obstinate ink stains can be taken out, by soaking the spot with lemon juice and then sprinkling with salt. Hang in the sun until dry and do not pour on hot water before doing this.

Take out peach and cherry stains by bathing the spots with a strong solution of hyposulphite of soda and then apply a paste of tartaric acid and water. Let dry and then wash. This never fails.

SOUPS

Volumes have been written and lectures without number have been delivered before hundreds of cooks, yet there is more unpardonable carelessness displayed in soup making than in any other branch of cookery.

Stock is easily made if one only takes care in preparing it and is careful that it is strained and skimmed. Soup meat should be free from fat and be put in cold water. It should not heat rapidly the first hour; on the contrary, heat gradually the first hour, so that the meat juices may be extracted. Then place on back of the stove where it will simmer for five hours. Set aside to cool, then skim off every particle of fat that rises to the surface, and be sure to strain through a fine wire strainer or cloth bag.

To make good stock, use two and one-half pints of water to one pound of bones and meat. Chicken, veal or beef, which can be boiled together, make excellent stock, also bits of steak, roast and bones of fowl added together make good soup stock.

For plain soup, use one soup bone, one slice of ham, one onion, fried, a whole carrot, three cloves, one bay leaf and a stalk of celery if it is in the house. Boil four or five hours, skimming frequently during the boiling process. Set aside and skim and strain, and it is then ready to serve. Put stock away in a covered stone jar.

BOUILLON.

About two pounds of soup bone, one whole chicken, a generous slice of ham, a few leaves of parsley, one carrot, one small onion, small stick of celery, two whole cloves, two bay leaves, two pepper corns and about three or four quarts of cold water. Let boil slowly for five hours. Take off and let set over night. The next morn-

ing skim off the fat and put on the stove to heat. Beat the whites of two eggs to a froth and add to the soup when hot, with the shells, let it come to a boil and skim again, then strain through a jelly bag. If not wanted clear add caramel, a recipe for the same being given elsewhere.

ROUX FOR SOUPS.

To thicken soups, it is better to cook the butter and flour together before adding the soup. One large tablespoonful of butter, let it melt in a granite saucepan or any bright pan, and when it bubles stir in one spoonful of flour and cook, and then into the mixture pour the soup and stir until smooth.

GUMBO SOUP MADE WITH CANNED GUMBO.

Place a large slice of ham in an iron kettle and fry until well done, then lift out and have ready the meat of one chicken cut up into small pieces, which fry in the fat until brown and done. Lift out the breast and set aside. Then pour over the chicken meat three pints of water and let simmer for two hours.

A can of tomatoes, to which add two bay leaves, two whole cloves, two pepper corns and a stick of cinnamon with an onion; stew until all are tender, then strain through a puree sieve. Add to the chicken soup and into another kettle, make a roux of a tablespoonful of butter and one of flour, and add the tomato and broth to this add and boil for two or three minutes. Cut up the chicken breasts into small bits, add also one can of gumbo Salt and pepper to taste and finish with a tablespoonful of tomato catsup and one of worcestershire sauce. A few chopped olives may be added.

TOMATO SOUP.

One can of tomatoes or one fresh one. Put on to boil, with one small carrot, one onion, one bay leaf, three cloves, two pepper corns, a salt spoonful of black pepper, a sprig of parsely. Let boil slowly for twenty minutes or until the carrot seems tender. Strain the mixture through a jelly bag. Add one pint of good, highly sea-

soned stock and put on the fire to heat. Make a roux in another saucepan of a spoonfulof butter and one of flour and pour over mixture. A few moments before serving add one teacupful of sweet cream which has been heating in a cup placed in water on the stove, to which has been added a scant fourth of a teaspoonful of soda, a tablespoonful of tomato catsup, teaspoonful of Worcestershire sauce and a few dashes of tabasco. Serve with whipped cream on each cup of soup.

The tomato soup may be made without the stock.

BROWN BEAN SOUP.

Cook until well done a pint of brown beans; it will take several hours. When done press enough through a vegetable ricer to make a heaping pint of pulp. Have ready one pint of stock or hot water if stock is not available and mix with the pulp. Cut up two thin slices of breakfast bacon in small bits and put in a stewpan to fry. When the fat is all out, add one scant tablespoonful of flour and let it bubble, then pour over the mixture. Season well with salt and pepper, unless the bacon makes it salt enough. Keep the bits of bacon in the soup and cut up two or three chili peppers and add them with some croutons.

DUTCH DUMPLINGS FOR SOUP.

Put on the stove in a small stew pan, one large cupful of sweet milk, add one-half cup of butter and small teaspoon of salt. When it boils stir in tnough flour to make very thick batter (it is best to make a batter of the flour and water before adding.) Take off and add two beaten eggs and let get cold. Make into little balls and drop in the soup. If there is not flour enough added, the dumplings will separate and dissolve, but some like it better that way, as it serves to thicken and make the soup richer.

OX TAIL SOUP.

Ox tail soup is made by using two ox tails, one slice of salt pork, a carrot, onion; stalk of celery and twopepper corns. Cut up the pork and put into a large sauce pan.

When beginning to fry, add the onion and then the tails cut into pieces at t he joints. Take the joints and onion with the vegetables and put into a soup kettle and cover with a gallon of water: let simmer four hours.

CHICKEN SOUP.

One large hen, break up and put into kettle with a gallon of water; let it cook for half a day. An hour before taking off, add a cupful of rice and boil with the stock. Take off and cool. Skim off all the grease and strain soup through a sieve, pressing the rice through also. Season with pepper and salt.

CALF'S HEAD SOUP.

This is a difficult and at times quite unsatisfactory soup and a new beginner should not attempt it.

Let the butcher prepare a calf's head, that is, clean it and take out the brains and tongue. When it is brought to you, cut off all the meat on the head, crack the skull and cut to pieces, and put over the fire in one gallon of water, together with the tongue, meat, a few sprigs of parsley, a stalk of celery, a bay leaf, three cloves, four pepper corns, a small carrot and one turnip, a small piece of cinnamon.

Let all boil for six hours, after which strain and set aside until next day. Have another kettle of stock made of a whole chicken and a small knuckle of veal, boiled with three quarts of water until there is less than one pint of liquor. Boil three hours and then strain and set aside to cool before skimming. The next day take the chicken meat and meat from the calf's head and cut up into dice and then cut a slice of ham into strips and put it in one spoonful of butter, add a tablespoonful of flour, and when it boils add the combined liquors from the calf's head and the chicken broth. Add the meat and two hard boiled eggs chopped. The juice of half a lemon and a wineglassful of sherry or madeira.

OYSTER SOUP.

To one quart or 25 oysters, add half a pint of water. Put the oysters on the fire in the liquor. The moment it

begins to simmer (not boil, for that shrivels the oysters) pour it through a colander into a hot dish, leaving the oysters in the colander. Now put into a sauce pan two ounces of butter, that is, a lump about the size of an ordinary egg, and when it begins to bubble, two ounces of flour, and let the roux cook a few moments. Then add to it the oyster juice and half a pint of cream and one-half pint of milk which has been brought to the scalding point in another vessel. Season with salt and cayenne pepper and after skimming, add the oysters. Do not let it boil.

BROWN BEAN AND TOMATO SOUP.

One quart can of tomatoes boiled with one onion and one quart of cooked brown beans. Pour over hot water until they are covered. After boiling for three-quarters of an hour, strain through a sieve and put into a saucepan, one slice of ham or three of bacon cut into strips; when fried add a spoonful of flour, and when the mixture is cooked add the beans and tomatoes. Season with pepper, salt, tomato catsup and a dash of tabasco.

CARAMEL SAUCE FOR SOUPS.

Into a sauce pan put one and one-half cupfuls of granulated sugar and a tablespoon of water, stir constantly until it assumes a dark brown color, but do not let burn nor scorch. Add a teacupful of water (hot) and let it boil until it becomes smooth, add a little salt, cool and strain and put into an airtight bottle.

To make noodles for soup, break into a bowl one egg, add a pinch of salt and pepper and beat together. Add flour enough to roll thin, and roll on a bread board and let stand until quite dry; then roll up and cut fine with a sharp knife. Twenty minutes will be long enough to cook them in the stock.

When once the soup stock is made, it is an easy matter to vary the soup, by adding noodles or macaroni, vermicelli, dumplings, forcemeat balls, poached egg, to each plate, cooked vegetables and many other variations. A favorite vegetable soup is made by cooking a whole carrot, a whole turnip or rutabaga, one potato, an onion,

all together and then put the mixture through a fruit or vegetable press.

ONION SOUP WITH CHEESE.

Three pounds of lean soup meat and one slice of raw ham. Fry the ham in the soup kettle and when all the fat is out, put in the soup meat and brown every side. Now pour over this three quarts of cold water and four sticks of celery and simmer for four hours. Lift off the stove and set aside to cool. Skim off the grease and strain. Season well with salt and pepper. Fry four medium sized onions that have been sliced very thin in butter, being very careful not to let burn or scorch. They must be a delicate pink color and add to the soup stock. Simmer slowly for half an hour. Have one cupful of good cheese grated and a slice of bread toasted for each dish of soup. Pour over the soup and sprinkle thickly with the grated cheese that must be mixed with the yolk of one hard-boiled egg, grated fine, and paprika enough to color slightly.

CARROT SOUP.

Scrape and boil until tender six carrots. Press through a vegetable ricer and add one pint of scalded milk. Make a roux of one tablespoonful of butter and one of flour cooked together and pour over the pulp and hot milk. When cooked, add one-half cupful of sweet cream and serve in cups with a spoonful of whipped cream on top, which must be sprinkled with cayenne or paprika.

CREAM OF PEA SOUP.

Cook one pint of fresh garden peas or one can of small tender ones to a pulp and press through a fine wire strainer. Make a roux as above and pour over the pulp. Add to this one cupful of sweet milk and one-half cupful of cream. Salt and pepper well and when it boils up serve in cups with a spoonful of whipped cream on top of the cup.

Cream of asparagus, corn, celery, potato or lettuce soup may be made in the same way. A little chopped parsely is added to the potato soup, which must have an onion boiled with the potato and lifted out.

MEATS

ROAST TURKEY.

Singe, draw and wash the fowl. Use a dry stuffing, which is made as follows: Take three loaves of bread two days old. Cut off all the crust and crumble rather fine. Put into a large sauce pan one cupful of butter, and when it has melted add the bread crumbs, which have previously had plenty of black pepper and salt mixed through them.

Salt the inside of the turkey and fill with this stuffing, and sew up. Turn the wings back and draw the legs down and tie in place. A small turkey of eight or nine pounds should cook at least three hours. Baste often, and occasionally pour over it melted butter and sprinkle a little flour over, also. Cut up the giblets, and add to the sauce, which has been made with the turkey fat, two tablespoonfuls of flour and milk enough, if white gravy is desired, to make the proper consistency.

FRIED CHICKEN.

Cut at the joints and dry each piece in a cloth. Roll in flour, through which has been mixed pepper and salt. Use half butter and half lard, as all butter scorches too easily. Fry slowly for three-quarters of an hour, unless the chicken is very small; then half an hour is sufficient. It must cook slowly and be allowed to brown gradually. Make a sauce with flour cooked in the fat and milk and cream poured over it and cooked until it thickens. Be sure to season well.

BEEF STEAK.

If possible, broil a steak, which task is made easy now that gas ranges are in use. To cook meats successfully,

especially steaks, chops and others that are better for being broiled, a gas range is recommended. If one has not the gas range, and lacks the confidence to broil over live coals, and does not own a broiler, it is better to saute the steak. Use a flat iron skillet or iron cake griddle. Rub just enough fat over it to keep it from sticking and lay on the steak, which should be at least one inch thick—two would be better. When it begins to cook, turn it, but do not stick the fork through the meat, as the juices will run out. Do not season while cooking, but wait until it is nearly done. Have one-third of a cupful of butter in a tin cup on the stove, to which are added salt and pepper, and some chopped parsely, where the flavor is desired. Have the platter very warm and pour some melted butter on the plate, and the remainder over the meat after it is in the platter.

LAMB OR MUTTON CHOPS.

Trim and cut off nearly all the fat. Rub with good oil and place in a wire broiler and cook on gas stove. Pepper and salt them when nearly done, as seasoning the meat while cooking toughens the fibers and draws out the juices.

FRIED OYSTERS.

Take large eastern oysters and drain and dry on a cloth. Dip first in bread crumbs, then in beaten egg, to which salt, pepper and a tablespoonful of cream has been added, and lastly in bread crumbs, and fry in hot lard until brown.

BEEFSTEAK IMPERIAL.

Broil a porterhouse steak, so that it is rather rare when ready to serve. Have broiling some thick, juicy steak in another broiler. Do not allow it to reach a point other than rare. Have a plate hot to receive the steak, and put a few pieces of good butter in the bottom of the plate. Now, just a moment before the porterhouse steak is ready, lift the other steak and put it in a strong squeezer and press all the juice out of it and pour over the steak at

once, sprinkle pepper and salt plentifully over it and put in the oven a moment to become warmer.

PORK PIE.

Take pork chops, or, better, pork tenderloin. Cut into two-inch pieces and put on the stove to stew. Add a slice of onion and two bay leaves. Stew gently for two hours, when lift out the bay leaves and onion pieces and thicken with flour. Pepper and salt well and half fill a large pan. Cover with a rich biscuit dough and bake until it is done. Twenty minutes should do it.

FILLET OF BEEF.

As a fillet of beef is the most expensive cut from the beef, it is not used as generally as the other cuts, but will give directions for preparing and cooking. All the skin and fat must be removed from the fillet, from one end to the other. Remove the sinewy skin covering the upper part of the fillet. The fat inside is the only portion usually allowed to adhere to the meat. Larding may be done at home as well as to have the butcher do it. Secure a larding needle and run slender strips of salt pork or bacon through it, and then, at equal points over the meat, insert the pieces of pork, leaving the ends that remain outside of equal length.

Place into a small baking pan in the bottom of which are small pieces of pork or suet. Season plentifully with pepper and salt and add a large cupful of stock. Then lay upon all this the fillet of beef. Three-fourths of an hour is sufficient to cook a fillet weighing three pounds. Baste often. Serve with mushroom sauce.

TO MAKE THE MUSHROOM SAUCE.

A cupful of good stock, free from fat, and a few spoonfuls of the liquor from the French mushrooms. Thicken with water and flour cooked together, season well with pepper and salt, adding a few drops of lemon juice, add the mushrooms and serve as soon as heated thoroughly. The flour may be browned if desired, and half a wineglass of good sherry used.

CROQUETTES.

In making croquettes, there is one rule to be followed. Cook the meat, whether it be chicken, fish, veal, sweetbreads or lamb. After seasoning well make a sauce of stock or milk, by rubbing together flour and butter, and cook in the milk until it thickens. Pour over the meat, stirring, and if there is not enough sauce made to make the mixture very soft, add cream until it is too soft to mould; then set on the ice until it hardens. In chicken meat or beef that has been chopped very fine, add the grated rind and juice of one large lemon; if it is fish, it is well to rub the dish that it is minced in with a bud of garlic, then proceed and mix the sauce with it. When the mixture hardens, mould into small cones and roll first in cracker dust and then in beaten egg, and cream, and lastly in bread crumbs, and fry in boiling lard.

Several trials will make one adept in making croquettes, but care must be taken to have the mixture moist, very moist; otherwise, they will be dry when cooked. When the mixture is very moist and does not harden sufficiently on the ice to mould nicely, add two crackers, sifted.

FISH CROQUETTES.

Cook and mince one pint of whitefish, or any kind of good fish. Salt and pepper well. Make a sauce of one cupful of milk or stock, by thickening with a tablespoonful of flour mixed with milk. One tablespoonful of melted butter. When cooked, add to the fish, and if not enough to make it quite soft, add cream until it is too soft to handle and then set on ice until it hardens. Mould into any form and fry in boiling lard.

Chicken croquettes are made in the same way, with the addition of the lemon rind and juice. Sweetbread croquettes also are made in the same manner.

CHICKEN, VEAL OR FISH CROQUETTES.

Cook the meat and chop up fine. Mix with pepper and salt. To a pint of meat, or close to that amount, use a pint of good stock, or half cream and milk. Add butter the size of a small egg, and when it scalds, thicken with

a spoonful of flour. Take off, and, when cool, add to the meat. It should be very soft. Add the grated rind and juice of one lemon. Put the mixture on ice and let harden. Then mould in cone shanes and roll first in bread crumbs, then in egg and cream beaten together; then, lastly, in bread crumbs. Immerse in boiling lard and fry to a rich brown.

CHILI CON CARNE.

Chop into small pieces one pound of beef; two small onions; two potatoes; two ripe tomatoes, or one-half can; add to this three pints of water, a little salt, and one tablespoonful of chili powder. Cook until the meat is tender, then thicken with one tablespoonful of flour and serve.

CHILI COLORADO.

Cut two chickens, as for stewing, and cook in water to cover until about half done. Add a little parsley, and a few onions. Take one-half pound of pepper pods—remove the seeds and pour on boiling water and let steam for ten or fifteen minutes. Pour off the water and rub through a sieve until all the juice is out; add the juice to the chicken and cook for about a half hour; now add a small piece of butter, flour to thicken, and a little salt. Fix a dish with a border of cooked rice around the edge and serve the chili in the center while very hot.

BEEFSTEAK SPANISH.

Lay a slice of upper round steak, about two pounds, rather more than two inches thick, in a pie pan, leaving the rim of suet on the meat. Add a small cup of water and baste every ten minutes for half an hour, baking in a moderate oven. Remove from the oven and sprinkle over a little salt and half a spoonful of pepper; cover with a layer of sliced onions and bake fifteen minutes longer. Sprinkle with more salt, then cover with a layer of chopped tomatoes, either fresh or canned, and bake again for fifteen minutes. Lastly, sprinkle the top with grated cheese and place in the oven long enough to melt the cheese, and serve with the gravy.

SPICED STEAK.

Brown well on both sides in a baking pan a thick sirloin or porterhouse steak. Then add sliced onion, all kinds of spices, salt and pepper with tomatoes enough to cover. Cook in a casserole about half or three-quarters of an hour.

CHICKEN A LA KING.

Take the white meat fromtwo medium sized chickens. Cut into rather large pieces, about two inches long and one wide. Sprinkle over it a generous teaspoonful of salt, white pepper and paprika. Pour over it, one cupful of sherry. Take one small onion and slice very thin and cook until a light brown in one-third cup of good butter and then add two tablespoonfuls of flour and cook until very smooth, and while hot pour over two cups of sweet cream that has been heated in a double boiler. Cook for a minute, then add the chicken and the beaten yolk of one egg and stir gently. Taste and if not enough salt, paprika, and sherry, add more. Serve this on delicately browned slices of toasted bread.

CHICKEN SNOW.

One pint of the white meat of chicken minced very fine. One-fourth cupful of veal or chicken stock. One scant cupful of chicken stock, heated. One cupful of thick cream. Salt and pepper generously. One tablespoonful of quick gelatine, the kind that will dissolve quickly. Soak the gelatine in the cold stock, and add it to the hot stock, milk will do if the stock is not on hand. Whip the cream until stiff. After the gelatine begins to set, beat with an egg-beater until it is frothy, add the whipped cream and the minced chicken and mould. When cold, cut into little cubes, and serve with mayonnaise dressing which has been made light and frothy with whipped cream and a few chopped olives. Spanish peppers may be used if desired.

NAPOLETONO.

(MRS. PLASTINO, OF SPOKANE.)

Take either veal, beef or chicken, put some lard in a kettle and brown well. When brown, put in half an onion, or two garlic buds, cook for half an hour, then add one can tomatoes; let boil until the tomatoes are nearly all cooked down. Season well and add two cups of water, or more, and cook until very tender. Boil macaroni until tender, and drain and place in a dish one layer of macaroni, one layer of Roman cheese, one layer of the stew; take a fork and mix well; add another layer of macaroni, cheese, and the remainder of the stew on the top and serve.

ALLA SPAGNOLO.

(MRS. PLASTINO, OF SPOKANE.)

Make same stew as for the above. Take one cup of rice and soak in hot water for ten minutes. Chop fine some pork or veal, season with salt, pepper, and parsley, and mix with the rice. Take some cabbage leaves and spread this mixture on them, not very thick, and roll up. Put in a porcelain kettle, pour over the stew and cook about an hour and a half, until the rice and cabbage are done.

NUT ROLL.

Two cups of nut meats. Four cups of bread crumbs. Two tablespoonfuls of melted butter. Three eggs, well beaten. One tablespoonful of ground onion. One-half cupful of water. One teaspoonful of salt. One-half teaspoonful of paprika.

For basting use one-half cup of nut meats, and one-half cup of water seasoned with salt and pepper. Cook three-fourths of an hour and baste every ten minutes.

MINESTRONI.

(MADAME FLORENCE DORIA, SPOKANE.)

A good meaty soup bone; a small veal bone; four quarts of water, to which add one can of tomatoes, three good sized onions, sliced. Boil five hours slowly, then

take off the stove, skim and strain. Into this cut up one large potato, one large turnip, some cabbage, string beans, one can of corn, a large carrot, one-half can of peas, and one-fourth of a cupful of brown beans, that have been soaked over night. Boil all until tender, and before serving add a cupful of cooked rice. This can be poured over the toast and served from a vegetable tureen or deep platter. This must be seasoned to suit the taste as it cooks.

ALBONDIGAS DE GALLINA.

One chicken; two small onions; one egg; one teaspoonful of spearmint; one small clove of garlic; one teaspoonful of lard; one-half of a green pepper; two teaspoonfuls of salt; three teaspoonfuls of flour; one teaspoonful of black pepper. Remove the meat from the bones and chop very fine with the garlic, one onion and the mint. Mix these with the other ingredients, and roll in balls about the size of a pigeon's egg. Mince the other onion, fry it brown in a sauce pan, add two quarts of boiling water, drop the balls in and let boil for an hour. These may also be made of veal or lamb.

BAKED HAM.

Boil a small ham until a fork can be run through it easily. Take from the fire and cut off all the skin. Have a pint of soft bread crumbs and mix with equal parts of brown sugar and cover the ham well, pressing it firmly into the flesh. Put it in a pan and baste with port or claret. Bake until brown.

HAM TIMBALES.

(Original.)

Take some ham and boil it well. How to use it, I soon will tell.
Be sure to secure a good meat chopper,
Cut the ham into pieces and place in the hopper.
Fill a pint measure full and round,
Of the cold boiled ham after it's ground;
Add three eggs, beaten until light,

Then three soda crackers rolled just right;
Cupful of milk, rich and sweet,
A dash of cayenne, to increase the heat.
A pinch of salt, O, so small;
Now mix it well or not at all.
Take twelve timbale moulds and place in a row,
Butter and dredge with cracker dust—you know.
Leave enough room for the timbales to rise,
Fill three-quarters full if you want to be wise.
Surround with water in a shallow pan,
Place in the oven as quick as you can.
It will take twenty minutes in an oven slow,
To cook these timbales, that I know.
While they're getting done, the sauce we'll make.
For it a pint of good rich cream we'll take.
Put into a double boiler, add an onion whole.
When scalded well, lift out of the bowl.
One-quarter cup of butter, rub with flour half as much,
A spoonful of Worcestershire adds a piquant touch,
To the mixture, two eggs boiled, chopped up fine,
Add and pour over the timbales and we are ready to dine
Sprinkle over with parsely and peppers green,
And a prettier dish, you have never seen.
A dish of ham and eggs—my own recipe,
Quite novel and tempting, as you can see.

CHICKEN TIMBALES.

Let the cook, who is anxious to learn to make chicken timbales, bear in mind that the process requires care, unlimited patience and the closest attention to details. They make a fine entree; therefore, are very popular.

To make the forcemeat, use the uncooked breasts of two chickens, one-half pint of cream, one-fourth pint of bread crumbs, three tablespoonfuls of melted butter, one teaspoonful of salt, some white pepper and the whites of two eggs.

Take off all the meat from the breasts and run it through a meat grinder, then rub it through a coarse sieve, using a heavy spoon or potato masher to force it through. Put the bread and cream in a sauce pan (which may be previously rubbed with a bud of garlic, if the flavor is relished), otherwise add two cloves and a shred of onion to the cream. Let this cook slowly for fifteen

minutes. Add the butter, salt and pepper and meat to this mixture, and lastly the beaten whites of the eggs. Stir the paste well until everything is mixed thoroughly, then put aside to cool. When cool, butter the small moulds, and they can be dotted with tuffles if desired, or left plain, and line them with the forcemeat, made of the cream, chicken and bread crumbs. Then have ready the filling, which is prepared as follows: One and one-half teacupful of sweet cream, a half-pint of cooked chicken; use what is left of the chicken, after the breasts were taken out. Cut into small dice and mix with two tablespoonfuls of chopped mushrooms, one-half a tablespoonful of flour, some salt and pepper to taste, and two teaspoonfuls of chopped truffles. Make a white sauce of cream and flour in a double boiler, and after it is cooked add the chicken and truffles. Add, after taking off the fire, a few drops of onion juice or a tablespoonful of Worcestershire sauce.

Now fill the moulds with this mixture, that have already been lined with the forcemeat, and cover the top with the forcemeat. Place the moulds in a deep pan and pour enough warm water to more than half surround them, and bake in the oven, which must be moderate, for twenty minutes, or a little more will not hurt.

They may be served with a sauce, or plain, or with pease.

FISH TIMBALES FILLED WITH OLYMPIA OYSTERS (Original).

Take a little less than 1 pound of raw whitefish, halibut or sturgeon, chop it well and run through a sieve. Pepper and salt well. Have one-half pint of cream on the stove, let it remain until it scalds, with half an onion in it. Now lift out the onion and add one-fourth of a pint of bread crumbs, and cook for a quarter of an hour. Now add one-fourth of a cupful of butter, some white pepper and the meat, with the beaten whites of two eggs. Have on the stove half a pint of Olympia oysters, to which add two tablespoonfuls of cream, some pepper and salt. When they are scalding hot, thicken with a teaspoonful of flour, mixed with water. Stir in the oysters and add a teaspoonful of Worcestershire sauce.

Butter timbale moulds and then sprinkle with bread crumbs. Line with the cooked fish and nearly fill with the oyster mixture. Cover with the fish forcemeat, and when all are filled, set in a pan of hot water and cook for half an hour in the oven. Serve with cream sauce or a white sauce, colored with anchovy paste.

TIMBALES OF OLYMPIA OYSTERS.

One pint of Olympia oysters, drained for an hour in the colander. One cup of cream, a spoonful of butter, melted, three fresh eggs and two sifted crackers. Pepper and salt. Mix all together and half fill timbale moulds with the mixture. Set in pan of hot water and bake in the oven twenty minutes.

EGG TIMBALES.

Six fresh eggs. Some salt and pepper. Beat the eggs separately and add one cupful of cream and three tablespoonfuls of sifted cracker crumbs. Partly fill buttered moulds and put in the oven with hot water in the pan, as with the other timbales, and bake fifteen minutes. Serve with a white sauce, with chopped parsely mixed through it.

CASSEROLE OF CHICKEN.

Cut up the chicken as for a stew. Roll each piece in flour and pepper and salt. Now fry each piece in fat from pickled or salt pork or ham, using the skillet. When each piece is brown, lay into the casserole, but put a few slices of pork in the dish and cover with the chicken. Crush three pepper corns and add a mere sliver of garlic, if the flavor is desired, and pour over one pint of water or stock. Put on the lid and put in the oven for two or three hours, depending upon the size of the chicken and its age. Half an hour before it is ready to serve, have a pint of sauce made from some chicken stock or hot water, a tablespoonful of butter, the same of flour, a can of French mushrooms, a tablespoonful of Worcester sauce, and add to the chicken in the casserole.

Many prepare the chicken entirely in the casserole;

that is, fry it and get the entire fowl ready in the dish. This way is easier.

BELGIAN HARE OR JACK RABBITS.

Cut up the rabbit in rather small pieces and roll in flour. Have a large black kettle on the stove and fry in it a slice of ham or half a pound of salt or pickled pork. Add two tablespoonfuls of lard. Now add one piece at a time of rabbit and brown all over, adding another before it is time to take it out. Have a casserole dish on top of the stove, with a few slices of breakfast bacon laid inside. As the rabbit is browned, lay it in the dish and continue until it is all browned. Then add very sparingly a few shreds of garlic, three pepper corns, sprinkle thickly with flour, add a cupful of hot water and cover and place in the oven. It should remain nearly three hours, as the secret in having the rabbit good is making it tender with slow cooking. If you have no casserole, put the meat back into the kettle and cover tightly and simmer four hours. Just before serving, add some more hot water and thicken the mixture with a tablespoonful of flour.

A little sherry may be added, if the flavor is desired.

CHICKEN PIE.

Cut into pieces two small young hens and stew until done; it all depends upon the age of the fowl how long it is to be cooked. Pour over one pint of milk and cream, mixed, and thicken with flour and milk—one's judgment must be used as to the quantity to make. Pepper and salt well. Now pour into a deep pan, reserve a bowl of the gravy in the kettle to serve with the pie. Make a pastry with two coffee cupfuls of flour, a small teaspoonful of baking powder, one-half cupful of lard or butter and one cupful of sweet cream. Salt, of course. Mix, roll and line a pan with the dough and cover top of the chicken and gravy, and bake until the crust is done.

ESCALLOPED VEAL.

Two cupfuls of chopped veal. One cupful of bread crumbs, two hard-boiled eggs, chopped, a few sticks of

celery, chopped, one tablespoonful of salt, a little pepper, a little grated or minced onion, two eggs and one pint of milk. Chop the veal and eggs, crumble the bread, add the seasoning, milk and raw eggs, and put all in a baking dish and bake until a good brown.

POT ROAST.

Have the butcher give you a cut off the round. Lard it or run small pieces of breakfast bacon here and there through the inside of it. Take the marrow out of the bone and mix with a cupful of bread crumbs, two chili tepins, a little celery, chopped, some salt, and bind altogether with a beaten egg. Now lay the meat flat, having the side with the bacon in it up. Spread the dressing over it, roll and tie well.

Put an iron kettle over the stove and heat well. Put into it one-fourth of a pound of salt pork and fry out. Lift out the pork and brown the meat in the hot fat until it is seared all over. Now place it in the bottom of the kettle and lay slices of bacon over it, two pepper corns, a shred of onion, and two hours before it is done (it should simmer slowly for four hours) add three carrots cut into slices, two potatoes, also cut up, and cook slowly. Lift out and make a brown gravy with a tablespoonful of flour, mixed with water and cooked in the liquor.

PRESSED CHICKEN.

Boil one large chicken until the meat falls from the bone. Then boil the stock until it is reduced to a pint and will jelly when cold. Pick the chicken to bits and add one pound of sweetbreads that have been boiled for 20 minutes in water with a large onion. Put the sweetbreads in cold water and take off the fiber and skin and cut into small pieces, using silver knife. Mix the chicken and sweetbreads together and pepper and salt well. Pour over the stock and add four hard-boiled eggs, cut into slices, and one cupful of stuffed olives also cut into slices. Put in a mould the day before wanted and turn out and slice.

JELLIED CHICKEN.

Take one large tender chicken and boil until tender. Cut the meat into dice. Salt and pepper well and sprinkle generously with paprika. Soak one-half box of Knox's gelatine in warm water for five minutes. Add one quart of the chicken stock to the chicken, then stir in the dissolved gelatine and lastly add four sliced hard-boiled eggs and one can of chopped pimentoes, the kind that come in small cans, and turn into a mould. A square bread pan is the best to use. For a company of 50 people use this recipe five times.

JELLIED VEAL.

Two pounds of milk fed veal; boil forthree hours, reserving the stock. Boil four eggs. Cut into bits one can of sweet peppers. Season the veal well with pepper, salt and paprika. Soak one-half box of Knox's gelatine or any quick gelatine and pour over the chopped veal one quart of stock, add the eggs and peppers and pour into a mould. Let stand over night and serve with mayonnaise dressing.

CHICKEN WITH CURRY.

Prepare the chicken as for fricasee, and when tender season well with pepper and salt and add enough powdered curry to suit the taste. Pour over milk and cream, with a large lump of butter and thicken with a tablespoonful of flour, rubbed with the butter, and cook, and just before serving add one banana which has been mashed to a paste, and finish with paprika. Serve with rice.

SQUAB IN CASSEROLE.

Prepare the squab as for broiling. Stuff each one with bread crumbs moistened with butter (the bread must be fresh, not stale), and mixed with chopped hard-boiled eggs. Fry the birds until they are quite brown, then place in the casserole and pour a pint of chicken or veal stock over them. Mince one red pepper and sprinkle over and cover up and let cook slowly on top of the stove

for an hour. Just before serving, add one can of button mushrooms, after the liquor has been strained off. Lift out the squab and put them where they will keep very hot and rub a large spoonful of butter together with one of flour and add to the liquor inthe casserole. Garnish with parsely and bits of red jelly. Season well.

CHESTNUT STUFFING.

For a medium sized turkey, boil one pound of chestnuts for three-quarters of an hour. Let cool and take off the shells. Chop up fine and then take a small loaf of bread one day old and crumble the inside, not using the crust. Moisten with melted butter and a little sweet cream. Salt well and pepper until it can be seen through the bread. Add the chestnuts and proceed as with any other stuffing.

HAM AND TOMATOES IN CASSEROLE.

Take a slice of ham 2 or 3 inches thick, put in cold water, and let come to a boil; repeat once; lift out and trim it to fit a medium sized casserole. Then cover with sliced tomatoes, onions and chopped peppers. Pour over hot water and butter, or better, meat stock; cover the casserole, place on the stove and cook 2 or 3 hours slowly.

ITALIAN SPAGHETTI.

Cook desired amount of imported spaghetti in boiling water, which has been well salted. Prepare following sauce and pour over spaghetti, just before serving: One-half can of tomatoes, added to one cup of roast beef gravy, pinch of salt, dash of paprika, little thyme, all-spice, garlic and liquid from one can of mushrooms. Let simmer until well done, then add mushrooms and one-half cup of claret. Just before serving sprinkle with cheese.

The following Spanish recipes were sent to the author several years ago:

CARNE CON CHILE.

Two pounds round steak. Ten red peppers. One small onion. One tablespoonful of salt. Two or three cloves garlic. One teaspoonful black pepper.

Cut steak in two-inch pieces and fry brown in very little grease; none if meat is fat. Prepare the peppers as for chile sauce; chop the onion and garlic and add all to the meat; enough water to cover and stew slowly for about two hours. Add water if needed during the cooking.

CHILE SAUCE.

Sufficient quantity for two pounds of meat. Remove the seeds and veins from ten red peppers; scald them until soft in eough boiling water to cover them. Mash them well with a potato masher or in a mortar; then press through a colander. Add one teaspoonful of salt, an onion, a clove of garlic and half a teaspoonful of oregano (sweet marjoram) may be added at pleasure. The sauce should be of the consistency of cream. To make this more fiery, leave some of the veins in the peppers.

ARROZ CON TOMATOES.

One coffee cup of rice. One tablespoonful of bacon grease. One onion. Four green peppers. One teaspoonful salt. One-half teaspoonful black pepper. Four large tomatoes.

Soak the rice until it swells; put bacon grease in a frying pan; chop the tomatoes, onions and peppers, and put all with the rice in a pan. Fry until nearly brown; then add one pint of hot water and cook about thirty minutes.

ENCHILLADAS.

One quart cornmeal. One teacup lard. One dozen chiles. One onion. One-half pound dry cheese. Three dozen olives. One and one-half teaspoonfuls salt. One-half teaspoonful oregano. Two tablespoonfuls of vine-

gar. Three tablespoonfuls olive oil. One-half teaspoonful black pepper.

Scald the cornmeal well with enough boiling water to make a dough sufficiently stiff to slice. When cold cut in pieces one inch thick, four inches long and two inches wide. Put the lard in a saucepan and when boiling drop the slices in, frying them a light brown. Remove the seeds and veins from the chiles and prepare as for sauce. Make it thick and while hot, dip the slices in and turn them over until they are thoroughly soaked. Chop the onion and olives, grate the cheese and mix with the other ingredients and any sauce left. Put the layer of slices in a deep dish, cover with sauce and repeat until all is used. Put all in the oven long enough to heat through.

SALZA DE TOMATOES.

One onion. Six large tomatoes. One teaspoonful of salt. One teaspoonful vinegar. One dozen green peppers.

Toast the peppers on top of the stove until the skin loosens; remove the seed and skin. Scald the tomatoes and peel them. Chop all together; add the salt and serve cold.

FISH TIMBALES.

To one cupful of minced fish that has been cooked, add three eggs and one cupful of sweet milk, salt and pepper to taste. Add to the mixture two soda crackers rolled and pour into buttered timbale cups, place in a shallow pan half full of hot water and bake in the oven 20 minutes. Turn out on a platter and pour over a rich sauce, which has been seasoned with a tablespoonful of Worcestershire sauce and a tablespoonful of minced parsley.

GOOD WAY TO COOK PORK TENDERLOINS.

(MRS. MURRAY JOHNSTON.)

Dice two pounds of pork tenderloins and two green peppers, cut fine. Stew long enough till tender, leaving enough liquor for gravy. Cream two tablespoons of butter and one tablespoon of flour, add to liquor. Season highly. Serve on toast.

VEGETABLES

PETIT POIS A LA FRANCAISE.

(MRS. MILLER.)

Put in a stew kettle two quarts of very fresh peas, fifteen small pickling onions, two large tablespoonfuls of butter, one tablespoonful of salt, one of sugar, a bouquet of parsely and a tiny head of lettuce. Add a tumbler of water and cover kettle securely. Then cook slowly until done. If too much juice reduce over quick fire and add two tablespoonfuls of butter and serve hot.

POMME DE TERRE SOUFFLES.

(MRS. MILLER.)

Select the finest potatoes, not new ones. Cut two lengthwise slices only from each one a quarter of an inch thick. The rest of the potato must be used for something else. Let the slices lay in cold water for one hour before cooking. Then drop into a pan of boiling pure fresh lard. As soon as they float skim them out with a strainer and lay on a clean napkin and serve at once.

BAKED POTATOES.

Take medium sized potatoes and bake until mealy. Cut off one end and scoop out all the inside. Mash and season well with melted butter, pepper and salt and half a cupful of whipped cream. Fill the potatoes with the mixture and put on the shell and put back in the oven until very hot.

ESCALLOPED CORN.

Take a can of fine grained corn, or a dozen of fresh ears of corn grated. Butter a pan and put in a layer of the corn, then sprinkle well with toasted bread crumbs, not too fine, add pepper and salt to taste, another layer of corn and finish with the bread crumbs, butter and seasoning and pour over lastly a good cup of sweet cream and bake about 20 minutes.

ONION SOUFFLE.

(MRS. A. E. ROCKEY, PORTLAND, ORE.)

To four tablespoonfuls melted butter add four tablespoonfuls flour, and pour in gradually one-half cup water in which onion has been boiled, and one-half cup cream. Add one cup cooked onion rubbed through sieve. Beat three egg-yolks. Combine mixture and fold in whites, beaten stiff. Bake in buttered dish in moderate oven 25 minutes. Serve at once.

SALTED CORN.

(MRS. H. A. D'ACHEUL.)

Boil corn on cob for ten minutes (long enough to set the juice), score out and scrape, and to every 3 measures of corn add one measure of coarse salt. Place corn in stone jar, cover with double cheese cloth and place plate over the top of jar with a weight. Do not cover until perfectly cold. When ready take out enough for a meal and put it in a fine wire sieve with cheese cloth over it and let cold water run over it until fresh enough to eat: then cook with cream.

TOMATO TIMBALE.

Boil one can of tomatoes until reduced to a pulp, with a large onion, a stick of cinnamon, three cloves, two bay leaves and three pepper corns. Strain and add a scant half teaspoonful of soda dissolved in water, stir well. Now beat separately four eggs with a little salt and pepper and mix with a cupful of sweet cream, after they have been beaten and stirred in the tomato pulp. Butter timbale moulds, about eight or ten, sprinkle inside with

bread crumbs and three-quarters fill them with the mixture. Place in a shallow pan with about two inches of hot water and place in a rather hot oven for fifteen minutes. When they are set, turn out onto small circular pieces of buttered toast and pour over a rich cream sauce, to which has been added half a cup of whipped cream.

SWEET POTATOES, SOUTHERN STYLE.

Boil sweet potatoes until tender, with the skins on. When cold peel and cut into slices lengthwise. Place in a deep baking pan and mix well with salt and butter. Now sprinkle thickly with brown sugar and cinnamon, pour a cupful of water into the pan, adding a layer of buttered bread crumbs and bake until transparent.

SPANISH RICE.

(MADAME FLORENCE DORIA, SPOKANE.)

Put one teacupful of olive oil into a large iron skillet; one cup of rice, washed and dried in a cloth. Stir until it separates and begins to turn a cream color. Into this put four chopped onions and keep stirring these until cooked. Add one tablespoonful of chili powder or two green peppers, with the seeds taken out. Stir until the peppers are cooked. Strain one can of tomatoes and pour over. Season highly with salt and pepper, and cook for one-half hour, stirring constantly.

POTATOES AU GRATIN.

Boil 4 medium sized potatoes with the skins on. When cold, peel and cut into small dice. Grate one coffee cupful of good American cheese and sprinkle plentifully with paprika. Make a cream sauce of one pint of sweet milk, one lump of butter, the size of a large egg, a teaspoonful of salt. Put in a saucepan and be very careful not to let it burn or scorch. When it scalds add one tablespoonful of flour rubbed smooth with one tablespoonful of butter and stir in the milk. Let it cook until it thickens, then take from the fire, and add one beaten egg. Butter a pan and put in a layer of potato, salt and pepper them well; then sprinkle thick with the cheese; add another layer of potato and cover with the grated

cheese and fried bread crumbs. Lastly pour over the cream sauce and bake at least 25 minutes. The top must be a golden brown. Serve these very hot.

ASPARAGUS TIMBALES.

Use the canned asparagus tips if the fresh vegetable is not in season. If fresh is used, cook at least twenty minutes and lift out carefully. Butter timbale cups and sprinkle with grated bread crumbs. Line the moulds with the asparagus tips with the flower end down and be careful that the stems do not extend over the tops. Beat up three eggs and add one cupful of thin cream. Run through the potato ricer or vegetable press about one-half cupful of the cooked asparagus and one soda cracker that has been rolled. Mix all together and pour into the moulds, filling them with the mixture. Set into a pan half filled with water, a biscuit pan is the best, and cook in the oven for 15 or 20 minutes. Turn out and serve with chicken or chops. Three eggs will be sufficient for ten timbales.

CREAMED POTATOES, BAKED.

Boil four potatoes, peel and slice. Lay in a baking dish, and sprinkle pepper and salt over each layer, alternating with slices of hard-boiled eggs, until the dish is half full, then pour over a white sauce made with part cream and part milk; butter, flour and seasoning, and bake until brown. Sprinkle bread crumbs over the top.

BAKED AND STUFFED PEPPERS.

Steam or boil six green peppers. Handle carefully, and do not break. Take out the seeds before boiling. Cool and fill with a forcemeat made of chicken or veal. Cook the meat and cut into small dice. To a pint of meat, add one-half cupful of bread crumbs, a spoonful of mashed potato, pepper and salt to taste, and two tablespoonfuls of cream, with one heaping teaspoonful of flour. Cook all together and fill the peppers and bake for about ten minutes in a rather hot oven.

CAULIFLOWER.

Boil a head of cauliflower for an hour and a half. Drain and break into flowerets, and lay in a baking dish. Over this pour a pint of cream sauce and sprinkle over grated cheese, mixed with cayenne pepper; also, add some bread crumbs, and bake half an hour. Be sure to season the cauliflower well with salt.

CREAMED CARROTS.

Boil six carrots and scrape. Now cut into even dice and salt and pepper. Into a double boiler put one pint of cream, with salt and white pepper. Rub together one tablespoonful of flour with one of butter, and when the cream is at the scalding point add the butter and flour, and cook until it thickens. Add the carrots, enough of them to be covered well with the sauce. Serve in crust cups or on round slices of toast.

CORN PUDDING.

Six ears of grated corn, or one can of best sweet corn. One cupful of cream, three eggs, one tablespoonful of melted butter; salt and pepper to taste. Bake twenty minutes.

CORN OYSTERS.

Grate green corn enough to make one pint, or buy cornlet, which is grated corn in cans. Add one-half cupful of sweet cream, a piece of butter the size of a walnut, melted, a teaspoonful of salt, the same of pepper, two eggs and flour enough to mix into a good batter, which must not be stiff, but so it will drop from a spoon. Have lard very hot and drop a spoonful at a time and turn when brown. As soon as done, lift out and put on a wire stand, to drain the fat.

CREAMED POTATOES.

Have three large potatoes cooked and cut either in marbles or dice. Over them sprinkle salt and pepper

half an hour before cooking. Into a bright sauce pan put a pint of rich sweet cream and two tablespoonfuls of butter, and when it bubbles turn in the potatoes and let boil gently. A teaspoonful of flour rubbed with part of the butter should be added a short while before serving.

SAUCES

WALNUT CREAM SAUCE.

Make a rich white sauce and add the yolk of an egg, and after taking from the stove, a cupful of broken walnut meats.

TARTER SAUCE.

Make a mayonnaise and mix into it one tablespoonful of chopped parsley, one tablespoonful of chopped capers, and the same amount of gherkins, and one teaspoonful of chopped onion. To be served with fish.

YELLOW BECHAMEL SAUCE.

Mix two tablespoonfuls of flour and two of butter, cook until it begins to bubble, add gradually half a cup of hot stock and half a cup of milk. When the sauce boils, set into a dish of hot water and stir in the beaten yolks of two eggs, half a cup of cooked asparagus tips, a teaspoonful of salt, a dash of pepper (cayenne) and a tablespoonful of lemon juice. In place of the stock the water in which the asparagus was cooked may be used.

CHILI SAUCE.

One teacupful of olive oil, put in a granite pan; add six onions, chopped fine, and the juice from two cans of tomatoes. Add a tablespoonful of chili, or paprika, two bay leaves, a little marjoram, and cloves. Simmer nearly all day. Before removing from the stove, add one whole garlic and cook until it can be mashed, then lift out. Strain. This sauce is good with macaroni and cheese.

ONION SAUCE.

Parboil five onions in water and drain. Cover with sweet milk and boil gently for an hour. Turn off the milk and chop the onions fine. Put one large tablespoonful of butter in a bright saucepan and cook until it bubbles and add one heaping teaspoonful of flour. Cook for one minute and add the milk by degrees that has been poured off the onion; stir until it thickens and lastly add the chopped onions. Season well with pepper and salt.

SHRIMP SAUCE.

One pint of chicken or veal broth. One large spoonful of butter, one heaping teaspoonful of flour rubbed together. One small can of shrimps, mashed fine and pressed through a sieve. The yolk of one hard-boiled egg rubbed to a paste. One-half cupful of thick cream: add paprika and salt to taste, and boil 10 minutes.

MINT SAUCE.

Three tablespoonfuls of mint chopped very fine and then bruised. One tablespoonful of white sugar and a little salt. One teacupful of cider vinegar. Let it stand an hour before serving. Tarragan vinegar is better with this.

JELLY SAUCE FOR GAME.

One pint of chicken stock. Three tablespoonfuls of butter. One onion. One sprig of celery. Two large spoonfuls of vinegar. Two tablespoonfuls of flour. One cup of currant, or gooseberry jelly. Fry the onion after it has been sliced in the butter until a light brown. Add the flour and the vegetables named and stir until brown; then the soup stock and vinegar. Season with salt and pepper. Let it simmer slowly for about 25 minutes, strain and add the jelly, stirring over the fire until it dissolves.

HORSERADISH SAUCE.

Eight tablespoonfuls of grated horseradish. Four tablespoonfuls of sweet cream. Season with a little mustard and salt. Mix and add eight tablespoonfuls of tarrogan vinegar.

BREAD SAUCE FOR GAME.

Put one pint of milk over the stove with a whole onion, into which has been thrust three cloves. Boil for twenty minutes, when lift out, add pepper and salt and enough grated bread crumbs to thicken, and serve very hot.

HOLLANDAISE SAUCE.

One-half cupful of butter, creamed. Four eggs, one at a time. Juice of half a lemon. One cup of hot water or stock. Put in double boiler, add red pepper and a little salt. Cook until it thickens.

MISCELLANEOUS DISHES

STUFFED ONIONS.

Take medium sized Bermuda onions and boil in salted water for three-quarters of an hour. Take from the stove and scoop out the centers and fill with a good forcemeat made of veal, chicken or just crumbled bread that has been moistened with melted butter and seasoned highly with pepper and salt. Place around a roast of beef half an hour before serving and when the meat is taken out of the pan, lay the onions around as a garnish.

STUFFED ARTICHOKES.

(MISS HALLIE BOUCHER.)

For each person, take one artichoke. Boil 40 minutes in salted water. While boiling prepare the following forcemeat: One-half cupful of bread crumbs, rather fresh, and one-half pound of good pork sausage, which must be cooked until well done. Mix the sausage and bread together, then add to taste, onion juice, one bell pepper, chopped fine, some chopped chives, a teaspoonful of sweet majoram, half a teaspoonful of thyme, a shred only of garlic and keep very hot on the stove until the artichokes are ready to take off. While hot take out the thistle top of the artichokes and stuff at once with the forcemeat, put the top on again and serve with the following sauce:

Sauce for Artichokes.—One-half can of tomatoes or three large sliced ones. A few chives chopped, a clove of garlic, a chili pepper, salt to taste, season well with thyme, rosemary and pepper. Cook until the mixture is reduced to a pulp and press through a strainer and add one cupful of good, rich brown gravy or a roux

made of one large tablespoonful of browned flour and a piece of butter the size of a large egg, which must be cooked together, and, when bubbling hot, pour over the sauce and boil up. Before serving add one tablespoonful of Worcestershire sauce and one of tomato catsup and half a teacupful of claret. Pour over the artichokes and serve while very hot.

FONDS D'ARTICHAUTS A LA MONTMORENCY.

(MRS. C. L. MILLER.)

Take a dozen artichoke hearts, and saute them in butter. (These come in bottles.) Then fill each with asparagus tips and pour over them a rich cream sauce. which is finished with the yolks of two eggs beaten in. Season with salt and a little paprika.

CHICKEN LIVERS EN BROCHETTES.

(MRS. C. L. MILLER.)

Take six fine livers and cut in two. Six slices of fine bacon, cut in halves, and blanche in hot water for two minutes; then fry until light brown. Fry the liver and mushrooms in butter for a moment as they are broiled afterwards. Now take a brochette or tin skewer and first put on one mushroom,one slice of bacon, one liver and reverse the process until all are used, then pour over melted butter and roll in bread crumbs and broil for a few minutes on a quick fire. Sprinkle juice of one lemon over them and serve hot.

ARTICHAUTS FARCIS A LA BOUGOULE.

(MRS. C. L. MILLER.)

Take four artichokes, trim and then boil in salt water for ten minutes; remove from kettle and drain off the water by pressing them. Remove the thistle in the center. Prepare or chop half pound of pork tenderloin, half pound of ham, three shallots, and a small onion, parsley with pepper and salt to taste. Cook for a few minutes, then fill the artichoke hearts. Take two slices of bacon and cross over top of each artichoke; tie securely with twine. Set deep pan on stove with butter, three

minced carrots, onions and bacon, stir until a golden color. Set artichokes into pan until crisp at the bottoms, add four wine glasses of white wine, cover kettle securely and set in oven for forty minutes. Remove twine, bacon and place on platter. Then pour over a good sauce and serve.

POACHED EGGS MIRELLE.

(MRS. C. L. MILLER.)

Select tomatoes, medium size, well rounded and firm. Hollow out and drain, extract all the seeds. Season interior with salt and pepper and place a filet of oil in each one and set in the oven to bake about six minutes. Prepare a rich cream sauce and partly fill the tomato, add poached egg, then a rich condensed tomato sauce. Garnish with a round of truffle and a ring of pimento. Serve very hot.

TOASTED BUNS WITH EGGS.

(MRS. C. L. MONSCH.)

Take good sized buns or rolls and toast them until brown. Scoop out the center and place in a poached egg that has been cooked in salted sweet milk, and after the edges are neatly trimmed, take anchovies and pull them out in straight pieces and lay in squares over the egg. Serve under a glass cover.

PLANKED FISH.

An oak plank should be used and instead of washing after being used it should be carefully rubbed with oil and put away. The plank used for the fish must be reserved for fish alone.

Clean your fish and split down the center and wipe dry. Place it skin down on the plank; dot it over with small pieces of butter and sprinkle with salt and paprika and place it under the gas jet of your broiling oven. It will require about 30 minutes, if the fish is an inch thick in its largest part. Remove from the fire and have ready some broiled tomatoes, which have been prepared as follows: Take firm tomatoes without peeling them and

cut into slices about one inch thick; place a layer of them in a shallow pan and grate over them some rather strong American cheese. Dust well with paprika and salt and add bits of butter over the tomatoes. Place them under the broiler for about five minutes. Remove from the oven and garnish the fish with the tomatoes, placing a row around the plank. After the plank has been used a few times, it will become slightly charred and the delicate flavor of the wood be brought out.

EGG AND ONION SANDWICHES.

(MRS. MARY SEARLES M'INTYRE.

Put two iron skillets on the stove. In one fry as many eggs as you want sandwiches. In the other fry as many slices of bread as you will need. Have Bermuda onions cut in thin slices and have each slice of bread hot. Put an egg on one piece of bread, then a slice of onion, then another piece of fried bread and serve the sandwich very hot.

SWEETBREAD TIMBALES.

One and one-half pound sweetbreads, one pinch salt, one-eighth loaf stale wheat bread, six mushrooms, one-fourthteaspoon grated onion, one pinch red pepper, three eggs and six truffles. Parboil and chop sweetbreads; add grated onion, salt and pepper. Soak bread in cold water, squeeze dry and mash through colander. Mix sweetbreads, bread, beaten yolks of eggs and mushrooms and then add the stiffly beaten whites of eggs. Butter small timbale forms, put in a few pieces of truffles, cover with the sweetbread mixture and place forms in a pan of boiling water. Cover with another pan and bake from one-half to three-fourths of an hour. Serve with cream sauce. Truffles and mushrooms may be omitted.

SWEETBREADS AND MUSHROOMS.

Cook one pair of sweetbreads with a whole onion, twenty minutes. Take out and place in cold water. Remove all fibers and skin, cutting the lobes apart with a silver knife. Put into a double boiler one pint of sweet

cream, and when scalding hot, thicken with a tablespoonful of flour rubbed to a paste with one of butter. When cooked, add the sweetbreads and one can of French button mushrooms. Just before serving, add one tablespoonful of Worcestershire sauce. Serve either on round pieces of toast or in crust cups.

LOBSTER A LA NEWBURG.

After the lobsters have been boiled for about three-quarters of an hour, open and remove the stomach and intestines and cut the meat into dice, rather large. To every four pounds of lobster, allow three hard-boiled eggs, one-fourth of a pound of butter, one-half cupful of cream, four tablespoonfuls of sherry. Boil the eggs and remove the yolks and mash very fine, adding a teaspoonful of cream at a time. Put the butter, with a tablespoonful of flour, into a sauce pan and mix very smooth, then add the cream. Stir until it is smooth and cooked, but do not allow it to come to a hard boil; add yolks of eggs, mix until smooth, add the lobster and one-half teaspoonful of salt, a dash of white pepper, a generous sprinkling of cayenne pepper. Heat gently over boiling water, but do not let it boil, then remove and add sherry and serve at once.

DEVILED CRABS.

Throw twelve heavy crabs into a kettle of warm water, add a tablespoonful of salt and boil for three-fourths of an hour. When done and cold, break the claws and separate shells. Remove spongy fingers and the stomach, which is found under the head. Pick out all the meat. Put one-half pint of cream in a double boiler, and when scalded have rubbed together two tablespoonfuls of flour and one of butter; stir to a cream and add yolks of four hard-boiled eggs mashed fine. One-fourth of a nutmeg grated, one tablespoonful of chopped parsely, then add carefully the crab meat; season highly with pepper and salt. If the mixture is not creamy and rather soft, add more sweet cream. Put in shells and brush with a beaten egg, cover with bread crumbs and serve with lemon slices.

VEAL LOAF.

Have your butcher chop fine three pounds of lean veal and half a pound of salt pork, quite fine. Mix together with three eggs, well beaten, two grated crackers, two tablespoonfuls of melted butter, a little pepper, and a heaping teaspoonful of salt. Mix with the whole one-half cupful of sweet milk and form into a loaf and bake two hours and a half.

BEEFSTEAK STEW—SPANISH.

Take a round steak and cut into strips, about three inches long and one wide. Roll each piece in flour and fry in salt pork or bacon. When it is all nicely browned, place in a heavy stew pan and sprinkle over two pepper corns or a few chopped Japanese chilis, with a few slices of onion. Boil two hours, slowly. Peel three large, fresh tomatoes, or use half a can of tomatoes, and add to the meat and boil fifteen minutes longer. Salt to taste and thicken with a heaping tablespoonful of flour, cooked in the same amount of butter. After placing in the dish, garnish with a circle of pickled chili peppers.

MEAT RISSOLES.

These are very nice for lunch, or they make a very acceptable entree for dinner. Chicken, turkey or beef, which must be very tender, will answer. First cut the meat into dice (do not chop) and into a sauce pan put in one large spoonful of butter, and when it bubbles add a spoonful of flour. To this one-half a cupful of boiling water, or stock, which is always better. Season well with pepper and salt. Add a can of French mushrooms with the meat and boil for a few minutes. Just before taking from the stove add one egg, beaten. Take some puff paste and roll quite thin, using as much for one rissole as is usually required for a small turnover. Cut each piece so it will be about three inches long when ready for the oven. Now place a large spoonful of the mixture on each piece of the puff paste, covering just half the dough. Take the other half and lap over as for a turnover, wet the edges with milk and use a fancy cutter to trim the edges. When ready, they will look

like fancy turnovers. Brush the tops with the yolk of an egg and bake in a rather hot oven.

ROAST DUCK.

This recipe is for those who prefer duck well done. Wash and dry the duck well. Fill with a stuffing made with mashed potatoes, mixed with shreds of onion, that have been fried until brown and some small thin shreds of good bacon. Pepper and salt well. Bake a good sized duck for three-quarters of an hour in a very quick oven and baste with the water to which has been added a sliced orange and a glass of madeira wine.

STEWED BEEKSTEAK, CREOLE STYLE.

Take a round steak; cut it into small squares, roll in flour and fry in ham fat or lard until rather brown. Now put it into a stewpan and cover with water and let simmer for three hours. Half an hour before it is done, add one can of tomatoes and one can of gumbo. Season with cayenne pepper and salt well. Rub one-fourth of a cup of butter with a heaping tablespoonful of flour and stir in the stew. Serve this with rice. An onion fried may be added.

ROLLED BEEFSTEAK.

Trim the fat off a round steak and spread over it a forcemeat made as follows: A pint of soft bread crumbs; the marrow from the meat, chopped fine, a liberal sprinkling of black pepper, some minced parsley and some grated onion, if desirable. Roll the steak and tie the ends. Brown the meat in hot butter and place in a casserole and cook for two hours. Serve with tomato sauce.

BEEFSTEAK ROLL.

Take a round steak and put it through the meat chopper, after the fat has been taken off. Season well with pepper and salt. Add one well-beaten egg, two tablespoonfuls of melted butter, one-third cup of milk. Soak

two large slices of bread in warm water, squeese it rather dry and add to the mixture. Form in a loaf and bake about one-half an hour in a pan in which a pint of meat stock has been poured. If water is used add one tablespoonful of tomato catsup and one teaspoonful of Worcestershire sauce, basting often. Make a gravy of the liquor and pour around the meat.

BAKED HAM.

(MRS. J. M. HOWARD.)

Soak ham over night, skin side up. Wash and place in boiler, cover with cold water, add one dozen whole cloves, one pint of vinegar, and one pint of brown sugar. Boil slowly three hours. Now, pare off the skin and dip over ham a batter made from one well-beaten egg, one tablespoonful of mustard. Sprinkle with bread crumbs and black pepper. Bake rapidly two hours, basting with the liquor in which ham was boiled. This recipe is for a ham weighing from six to eight pounds.

MUSHROOMS AND SHRIMPS.

(MRS. W. H. RIDENBAUGH, BOISE, IDAHO.)

One can of mushrooms, chopped. One can of shrimp, broken. One small onion, chopped fine. Two tablespoonfuls of flour. Four tablespoonfuls of butter, and sherry. Two cups of cream. One egg-yolk, salt, and paprika.

Directions: Fry onion brown in butter, add mushrooms, cook till tender. Cover shrimps with sherry, let stand half hour, add mushrooms. Cook butter with two spoonfuls of flour, stir smooth and without browning, add two cups cream, stir till smooth, take from fire, and add the beaten yolk, then one tablespoonful more of sherry, salt, paprika. Mix all together gently. Serve in timbales, with toasted bread crumbs on top.

MISCELLANEOUS

SALMON ROLL.

One can of salmon, or the same amount of fresh salmon cooked; four tablespoonfuls of melted butter, one-half cupful of fine bread crumbs, three eggs, beaten well, pepper and salt to taste, and a little minced parsely. Mince the fish, draining off the liquor for the sauce. Mix with the fish the butter, bread crumbs, seasoning, and, last, the beaten eggs. Put into a buttered mould and bake, covered in a dripping pan of boiling water, for half an hour. When it is taken from the oven set the mould in cold water for a minute, and it will come out nicely.

Sauce for the Same.—Into one cupful of milk put one tablespoonful of butter, and when it comes to the scalding point in the double boiler stir in a thickening made of one tablespoonful of butter, rubbed with the same amount of corn starch. Add the liquor off the salmon, one raw egg, beaten well, the juice of one lemon and some cayenne pepper. Put the egg in the thickened milk, after stirring in the butter and liquor. Take from the fire and let stand in water, covered, for three minutes. Add lemon juice last.

YORKSHIRE PUDDING.

Beat three eggs well, with one saltspoonful of salt, about one and one-half pints of milk, or one pint of milk and one-half pint of cream; six heaping tablespoonfuls of flour.

Begin by mixing a little of the milk with the flour, and then add all after it is smooth; lastly, the eggs and salt. Bake three-quarters of an hour.

When the beef is baked in the oven instead of roasting before the fire, the roast is put on a little wire stand about half an hour before taking from the oven, and the pud-

ding poured into the drippings, and the result is a fine flavor is given the pudding, which must be cut into squares and served with the beef.

WHITE SUET PUDDING.

(To Serve with Meat.)

First, chop good kidney suet and sprinkle over flour, to prevent rolling into lumps. Pick out all membranes and fibers, and when it is chopped fine take enough for six persons, one pint of suet and one pint of sifted flour; make quite dark with black pepper, and salt plentifully, and tie up in six small puddings and place in a kettle of boiling water and let boil nearly three-quarters of an hour, although longer will not be objectionable.

Untie and turn out on to a pan and set in the oven for five or ten minutes—they must be burning hot when ready to serve.

MACARONI AND CHEESE.

Boil a quarter of a pound of macaroni until it is tender, but not broken; drain off the water and cover the sauce pan, to let it dry; boil together one pint of sweet milk with half a pint of rich cream; cream togethe. one teaspoonful of flour with a tablespoonful of butter and add to the boiling milk, stirring constantly until it thickens; add a teaspoonful of mixed mustard; put in a deep dish alternate layers of macaroni, cheese and sauce, until the dish is filled. Bake half an hour. Add salt and pepper to the sauce just before removing it from the fire.

OYSTER COCKTAILS.

Use good judgment in mixing the cocktails, and for one pint of tomato catsup use a tablespoonful of Worcestershire sauce, a teaspoonful of ground or fresh horseradish, enough tabasco to make quite sharp, but taste until the proper flavor is reached. Salt, black pepper, juice of one-third of a lemon, a few drops of onion juice, a teaspoonful of mushroom catsup and the same of walnut catsup, if they are at hand. Have draining one pint of Olympia oysters, and when all the liquor is drained off a very little may be added to the catsup: then add

the oysters. Serve with round slices of steamed brown bread, buttered and laid upon water cress or chicory.

CHILI CON CARNE.

Boil one pound of spaghetti for three-quarters of an hour in salted boiling water. Into a skillet put one-fourth pound of salt pork, and when the fat is all fried out add one onion, sliced very thin. To this add one round steak, cut into small pieces, and fry until nicely browned. Now pour over this enough rich meat stock to cover it. Simmer slowly for two hours. Into another pan put one can of tomatoes, to which must be added one-half teaspoonful of cloves, two pepper corns, a sliver of garlic, salt and a little water. Boil twenty minutes and run through a puree sieve and thicken with a little flour or corn starch; add some butter, also. Pour the steak in the center of the plate and cut up some chili peppers, that can be bought in bottles; place a circle of spaghetti around it and pour the sauce over the meat. If the pepper corns do not make the mixture hot enough, add tabasco until the required taste is reached.

LAUB GERICHT (Foliage Dish), for Dutch Lunch.

Take one pint each of mashed potato, onion, turnip, with some celery, cooked. A half-cupful, say, and a pint of mashed cabbage. Mix all together and add one pint of chopped ham and one-half cupful of melted butter, two pepper corns and some salt, to taste. Now mix all thoroughly and form into a mound, and place on a hot platter and surround with a circle of boiled weiner wurst. The mixture must be very hot.

Serve potato salad, rye bread, Swiss cheese and browned beans, warmed in butter, and garnished with Spanish pimiento peppers, with laub gericht. Serve, also, thin round slices of steamed brown bread.

EXCELLENT SANDWICHES.

Boil a chicken until very tender, or until it falls off the bones, and let stand over night, after the meat has all been taken off; keep some of the liquid that it was boiled

in. Pepper and salt before leaving it for the night. The next morning chop the chicken very fine, also a large dill pickle, the yolks of six hard-boiled eggs, half a dozen small olives, a few tender sticks of celery and plenty of pepper and salt. Butter thin slices of bread and then spread on the mixture. Make as many as desired and lay in a jar and place over it a damp cloth, and they can be made the day before using and be fresh and not in the least dry.

SANDWICHES.

One-half can of Spanish pimientos, chopped, one pint of queen olives, chopped; mix with enough mayonnaise or cooked dressing to make it so it will spread evenly.

SANDWICHES.

Cut bread into circular slices. Place between them a leaf of lettuce and some chopped cucumber and sliced pimientos; mix with mayonnaise dressing.

AMERICAN CHOP SUEY.

Take two pounds of pork tenderloin and cut into small pieces and fry in lard until brown. Take the meat off a chicken that has been cooked, and cut into dice. Get one-half dozen chicken gizzards and one-half dozen chicken livers from some restaurant. Fry them the same as the pork. Now place all together in a stew pan and pour over good stock, chicken stock is preferable. Add one can of French mushrooms, one can of good corn and one can of tender green beans, and cook all together slowly for one hour. Before adding the mixture to the stew pan, rub well with a piece of garlic. Thicken the mixture with two tablespoonfuls of browned flour, and when cooked sufficiently add one tablespoonful of Worcestershire sauce and the same of mushroom catsup. Serve with rice or noodles.

SHRIMP WIGGLE.

One can of shrimps; soak in cold water fifteen minutes before using, then drain and mix with a can of best peas

and cover with a rich white sauce, made of half a pint of cream and the same of sweet milk, butter the size of a small egg, pepper and salt. Serve in ramekin dishes or on toast, or in a baking dish or coquille dishes.

HOT TAMALE.

Two small chickens, cut up into small pieces, and fry in lard until brown and done. Into a sauce pan put two cans of tomatoes, eight red peppers, two onions, a bud of garlic and a spoonful of salt, with one of sugar. Cook until the consistency of chili sauce, taking care not to let the mixture scorch. Mix with the cooked chicken. Have corn meal mush boiling on the stove, and at the same time have your corn husks soaking in water slightly warm. Be sure to salt the mush. Now, when all is ready, season the chicken and chili with tabasco and more cayenne pepper, if the taste will permit. Be governed entirely by the taste, and not by rule, in making hot tamales. Spread a soaked corn husk on the table and spread over it a layer of mush, which must be cooked until it is thoroughly done, and not thin. Upon this spread a layer of chicken and another of mush, then put another corn husk over this and tie the ends securely, and put into a large steamer over the fire, to keep very hot.

UMINTA (Bolivian Dish).

(MRS. MAX W. ATWATER.)

One dozen ears of corn run through the meat chopper; one-half pound of cheese grated; two large Mexican chili dried peppers. Open and take out the seeds and grind up very fine. Salt to taste. Roll in corn husks and bake in oven for an hour.

ARTICHOKES AND CAVIARE.

Spread artichoke bottoms with following mixture: Cream one-fourth pound of butter; add three tablespoonfuls of caviare paste; one tablespoonful of lemon juice; one-fourth spoonful of paprika. Mix and put on ice until ready.

ARTICHOKES AND COLD SLAW.

Spread sliced artichoke hearts with cold slaw as given in another page, garnish with yellow and white of egg put through a ricer.

EGGS ON TOMATO.

(MISS HORGAN.)

Hard boil three eggs and when cold cut in halves crosswise. Remove yolks and mash to a paste. Add three tablespoonfuls of butter and work until smooth and mix with three chopped anchovies, two teaspoonfuls of tarragon vinegar, one tablespoonful of French mustard, one-half teaspoonful of chopped capers, one-half teaspoonful of paprika and salt to taste. Cut off the rounding ends of the white of eggs and fill with the mixture. Place each on a slice of tomato seasoned with French dressing and surround with cucumber aspic colored a pale green with spinach coloring, cut in small pieces.

ARTICHOKES WITH MAYONNAISE.

Boil artichoke hearts until tender and serve them with mayonnaise dressing into which has been mixed chopped parsley, grated onion and a little shredded pimento.

OYSTER APPETIZER.

Individual oyster pies baked in the smallest earthern dishes that one can find.

PIMENTO CANAPE.

(MISS HORGAN.)

Spread round slices of pimentoes with cottage cheese mashed to a paste with French dressing. Cover with chopped beef tongue, garnish with horseradish and chopped olives.

SARDINE CANAPE.

(MISS HORGAN.)

Cut rounds of hot brown bread, butter them and spread thickly with a paste made of boneless and skinless sardines mixed with tartare sauce. Garnish with the yolks of hard-boiled eggs, put through a ricer. Lay a sprig of parsley on the side.

DELICATE ENTREE.

Take one-half pound of cooked veal or chicken and the same amount of cooked ham and chop very fine; add a grated onion (small), a bunch of celery chopped very fine, a cupful of boiled rice, with salt, pepper and paprika to taste. Place a tablespoonful of the mixture on a leaf of cabbage, roll up and tie securely and steam for half an hour. Garnish the dish with cold slaw.

ENTREE OF DUCK.

Blanche and boil until soft one pint of chestnuts. Chop very fine one pint of cooked duck. Mix together and rub through a fine sieve. Season generously with salt, pepper and tabasco. Add to the paste a cupful of cream and 2 tablespoonfuls of butter and cook for five minutes. Serve on squares of toast, garnished with broiled tomatoes.

ENTREE OF TOMATOES.

Take large firm tomatoes, scoop out centers, and steam 15 minutes. Drain and sprinkle with pepper and salt and drop very carefully in each a fresh raw egg. Place in a new or very bright pan and cook in the oven until the eggs are set.

EGG PLANT APPETIZER.

Prepare six slices of egg plant in the usual way. Dip in beaten egg and bread crumbs and fry in deep fat until delicately browned. On each slice of egg plant, arrange a thin slice of goose liver and on top place a half yolk of hard-boiled egg. Pour over the whole a tomato sauce.

HAM CANAPE.

Cut rounds of ham with large biscuit cutter. Spread with pate de fois gras, garnish with olives stuffed with celery. Ham must be well done to be cut easily in rounds. Serve with this hot buttered beaten biscuit.

TOMATO CANAPE.

(MISS HORGAN.)

Marinate slices of ripe tomatoes in French dressing. Take one slice, rather thick, and spread with pate de fois gras, then cover with Neufchatel or other soft cheese put through a ricer. Garnish with a ring of anchovies and sprinkle liberally with paprika.

OLYMPIAN PAN ROAST.

Drain one quart of Olympia oysters for half an hour. Have cooking in a stew pan one can of tomatoes, into which has been put one whole onion, one clove of garlic, one stick of cinnamon, three whole cloves, a pinch of thyme, the same of sweet marjoram, a stick of celery, a sprig of parsely, and one-half cup of sugar. When the mixture is cooked to a pulp, strain through a fine wire sieve and add one cupful of brown bean pulp. Salt and pepper generously and place on the stove again. Begin adding, very carefully, tabasco, grated horse radish, paprika, Worcestershire sauce and tomato catsup, tasting often to be sure to get it just right. Dissolve one-fourth of a teaspoonful of soda in warm water and stir in and just before serving add three tablespoonfuls of thick sweet cream. Put the oysters in a very hot oven with a little melted butter over them and as soon as the edges begin to curl take them out and serve on circular pieces of toasted bread and pour over the sauce. Serve very hot.

This recipe is worth a trial and the author experimented upon it many times before getting it just right, but if this rule is followed strictly, the most satisfactory results will be obtained.

HOT OYSTER COCKTAIL.

Proceed with the tomatoes as given in the recipe for Olympian Pan Roast, omitting the bean pulp, and when the mixture is strained, using all the ingredients mentioned in that recipe, pour it over a roux made of a tablespoonful of butter and a teaspoonful of flour, cooking for three minutes. Fry Olympia oysters in hot butter until they are just heated through. Serve in glass cups with the hot sauce over them, and pass warm steamed brown bread, cut into circular pieces and buttered.

The cook must use her judgment in seasoning this, as it is equally as palatable when the condiments are used in moderation.

EGGS AND PEPPERS.

Roast a dozen peppers in the oven, after which peel the skin off, take out the seeds and cut into little shreds. Fry well one onion and one good sized tomato in butter. Add a cupful of good stock and break in four fresh eggs; cook five minutes; add the peppers and sprinkle over with grated cheese.

SCOTCH HADDIE AND CHEESE.

Take a pound of finnan-haddie and pick it into little bits. Cook in one heaping tablespoonful of butter until very hot. Stir in one tablespoonful of flour and let it bubble; add one and one-half cupful of cream and let boil for five minutes, then the yolk of an egg and one tablespoonful of grated cheese or more if desired. When well mixed add paprika until well seasoned and serve on toast.

CRAB ON TOAST.

Take the picked meat of two crabs and season well with pepper and salt. Now chop very fine four green peppers and six young onions; add a heaping tablespoonful of butter and a dash of cayenne pepper and boil all together in a pan that has been rubbed well with garlic. To this add one coffee cupful of cream into which has

been stirred one tablespoonful of flour, and boil up, then add the crab meat and serve very hot on toast.

EGG AND CAVIAR CANAPE.

(MRS. J. P. KELEHER, SAN FRANCISCO.)

Take one egg for each person and cut in two lengthwise pieces. Cover with a thick mayonnaise dressing and sprinkle with caviar and set on the ice until very cold. Garnish the top with tiny pearl onions and place a few tender lettuce leaves or nasturtium blossoms on the plate.

MACARONI AND CHEESE WITH TOMATOES.

Cook half a package of macaroni until tender in salted water and drain in a colander. Make a cream sauce into which strain a can of cooked tomatoes. Season well with pepper and salt and proceed the same as with plain macaroni and cheese.

CUCUMBER ASPIC.

Peel the cucumbers and if they are young do not attempt to take out the seed, but if they are large and ripe, cut them in lengthwise pieces, run a knife through them and carefully scrape out the larger seeds. Run them through the meat chopper, using the smallest possible blade. Take two cupsful of the pulp, add to it salt to taste and paprika with a dash of cayenne. One tablespoonful of grated onion and a coffee cupful of white stock and a spoonful of orange and one of lemon juice. Soak two teaspoonfuls of quick gelatine in cold water and when dissolved, which will take just a few minutes, add to the mixture and pour into little moulds until cold. Turn out into lettuce cups and serve with mayonnaise dressing.

CANAPE.

One-half ounce caviare, one hard-boiled egg, four stuffed olives, a teaspoonful of chopped onions and a tablespoonful of lemon juice. Chop the olives very fine and mix with the caviare, onion and lemon juice. Spread

on thin slices of toasted bread about two inches square. Separate the white from the yolk of the egg, grating each separately, then carefully put a strip of the grated white about the edge, filling the center with grated yolk and placing half a stuffed olive on top of each piece.

CANAPE.

(Original.)

Take a thin slice of Bermuda onion, one for each person. Open a can of Bismarck herring and cut each in two. With a very sharp knife, cut the herring in small pieces, but be careful not to entirely sever it. Lay the fish on the onion slice, curling it to resemble an anchovy. Pour over it the liquor and have it very cold when ready to serve.

MIXED CANAPE.

One small can of caviare, one tablespoonful of grated onion, six olives chopped very fine, three pimentos cut fine, juice of 1 lemon, ½ cup of bouillon, salt to taste. Dissolve one heaping teaspoonful of granulated gelatine in a little water and add to the above. Pour into a shallow pan. When set, cut into circular pieces with a small biscuit cutter and cover with the following: Three tablespoonfuls of olive oil, add one teaspoonful of salt, some paprika, a dessert spoonful of grated horseradish, a dash of tabasco, the chopped yolk of one hard-boiled egg and one tablespoonful of tarragon vinegar and beat all together with an egg-beater. Pour over the canape and place one anchovy on top.

CANAPE.

Take circular pieces of bread and toast and butter them. Spread with caviare and then place on top of a spoonful of cold slaw which has been well mixed with mayonnaise. Garnish with a shred of pimento and a few chopped truffles.

BOSTON BAKED BEANS.

Soak one pint of navy beans over night. The next morning cook until the skin breaks, when put into the bean pot, with one heaping teaspoonful of salt and a teaspoonful of black pepper, one tablespoonful of molasses and one teaspoonful of dry mustard. Cut into pieces one-half pound of salt pork, and after pouring water to cover the beans, lay the slices of pork over all and bake slowly the balance of the day.

SALADS

"A miser for vinegar, a spendthrift for oil;
A wise man for salt, and a madcap to mix the ingredients."
—Spanish Proverb.

MAYONNAISE DRESSING.

The rule is, two yolks of raw eggs to one pint of oil, a teaspoonful of salt, sugar, mustard and some cayenne pepper. Have the ingredients very cold and put into a deep bowl. Use the egg beater. Once it was considered inartistic to make the dressing in any way but a shallow dish and silver fork; now the average housekeeper beats the dressing with an egg beater or a mayonnaise mixer. Add a few drops at a time of oil, until it begins to thicken, when you can use it more generously, but great care must be taken at first not to get too much oil in, or it will curdle and the process will have to be repeated. When thick and jelly-like, add a few drops of lemon juice and some good vinegar. Set in a cool place. For some salads add a half-cupful of whipped cream.

COOKED DRESSING FOR POTATO OR CABBAGE SALAD.

Break two raw eggs into a pie tin. Add one-half cupful of sugar, one of salt, one-half spoonful of pepper, one of mustard, and beat all together. Add two tablespoonfuls of melted butter. Half a cupful of good vinegar, and now take a silver fork and stir in the vinegar and keep stirring rapidly over the fire, using the flat side of the fork, to keep from sticking. It will take about two

minutes; take off, and when cold add either one cupful of whipped cream or one-half cupful of plain cream.

VEGETABLE SALAD.

(Original.)

Boil four medium sized potatoes. Three carrots, four eggs. Have chopped fine, one bunch of celery, two cucumbers, one bunch of new onions or half an old onion. One-half can of Spanish pimientos. One can of French pease. Some grated cheese and paprika. Chop the potatoes and carrots into dice. Add the balance, except the yolks of the eggs and pimientos. Chop the whites of the eggs and mix with the salad. Now make a cooked dressing (a recipe will be found below) and mix through the vegetables. Have the yolks of eggs crumbled fine and mixed with the same quantity of grated American cheese, add enough paprika to color it. Serve on lettuce leaves or chicory and sprinkle over the top some of the egg and cheese mixture, and lay upon each mound a slice (shred) of pimiento pepper. This is excellent for a Dutch lunch, and frequently have served it in the afternoon, instead of a chicken or fish salad.

VEGETABLE SALAD.

(Original.)

Boil six new beets, if procurable, and two potatoes. Boil six eggs until hard. Chop up the beets into dice, with the potatoes. Three cucumbers and a tablespoonful of grated onion. Mix altogether. Let the eggs rest in the beet juice over night. Have the yolks of eggs crumbled and mixed with cheese, the same as above. Mix a cooked dressing with the vegetables and serve on water cress. Lay on the top of each dish a slice of the colored white of an egg, and also some of the egg and cheese mixture. Sprinkle over a few pearl onions.

FRENCH DRESSING.

A rule most followed is four tablespoonfuls of oil and one dessert spoonful of good vinegar. Put a teaspoonful of salt and the same of pepper with a few dashes of cayenne or paprika and a few drops of onion juice. Pour

the oil over the condiments and stir thoroughly; then, lastly, the vinegar, and beat until it thickens. For lettuce and vegetables.

FRENCH DRESSING.

One cupful of good salad oil to one tablespoonful of vinegar. Salt and cayenne to taste, with some squeezed onion juice. The bottled onion juice is much more convenient. It is better to squeeze the juice with a lemon squeezer or one made for this purpose. Mix all together and beat until the dressing thickens, then have the lettuce cups washed and dried in a cloth. Pour the dressing over the lettuce and shake the dressing through hastily but lightly with the salad fork and spoon.

CHERRY SALAD.

Take pitted Royal Ann cherries (they are easily put up) and stuff with hazel nuts, pecans or walnuts. Lay on nasturtium blossoms and chicory, and serve with a French dressing or mayonnaise.

COLD SLAW.

(Original.)

Run one small head of cabbage through the food chopper, using the fine knife. Salt and pepper well and let stand. Make a dressing as follows: Beat the yolks of eight eggs well; add three-fourths cupful of sugar, one heaping teaspoonful of salt, one of pepper and one of ground mustard. Put in a double pan with one pint of weakened vinegar and stir constantly until it is thick. Add one-half cupful of sweet cream and pour over the cabbage. Mix well and beat into the mixture the last thing one cupful of whipped cream. You must be governed b your taste in making this, and if not seasoned sufficiently add more salt, pepper and sugar. If not thin enough keep on adding cream.

This is delicious served as a salad, with cucumbers cut into corrugated slices and heaped on a mound of the cabbage. Of course the cucumbers must be dressed with a French dressing or a sour cream dressing. It is convenient to make this the same day that a white cake is made, as the yolks can be used for the dressing.

POTATO SALAD AND HAM.

Boil four potatoes with the skins on. When cold, peel and marinate them with a cupful of pineapple juice, six tablespoonfuls of oil, salt and pepper to taste. (The potatoes must be diced.) Let them stand an hour or so in the dressing, then add to them two tablespoonfuls of scraped onion, one large cucumber, also sliced and cut into dice, one large bell pepper, shredded, and one can of pineapple cut into small pieces. Mix thoroughly and add enough of cooked dressing to make the mixture very moist, and lastly, add one cupful of whipped cream. Serve on thin slices of baked ham and sprinkle the top with crumbled yolks of eggs.

SALAD DRESSING.

One cup of orange and pineapple juice, each; 2 scant cups of sugar and salt to taste. The yolks of 8 eggs. Cook together in a double boiler and when thick and cold add a cupful of whipped cream.

SALAD DRESSING.

Four tablespoonfuls of oil, 1 of vinegar, 1 spoonful of salt, a teaspoonful of grated horseradish, a small spoonful of mustard, a dash of black pepper, 2 or 3 drops of tabasco, a teaspoonful of Worcestershire sauce, a teaspoonful of grated onion and shred of garlic; a teaspoonful of lemon juice. Beat together with the egg beater until it runs heavy, then add the chopped yolk of one hard-boiled egg.

DR. JOHNSTON'S SALAD DRESSING.

(Original.)

One-fourth pound of best Rocquefort cheese. Place in an earthen bowl and mash with a fork. Now add the yolks of three hard-boiled eggs, one spoonful of good English mustard, salt to taste, some paprika, tabasco and a little onion juice, if desired. When all are well mixed pour over oil until smooth and like cream, then add vinegar, a little at a time, until a tablespoonful or more has been used. Suitable for lettuce or fresh tomatoes.

A PRETTY SALAD.

Into a crisp lettuce cup, lay three thick cucumber dice, one slice of Spanish pimiento, one inch square of fromage de brie, and three asparagus tips, just the ends, and a spoonful of pearl onions. Pour over this a French dressing and serve with cheese straws.

Tomatoes, cucumbers, asparagus tips, artichokes, French beans, nuts, celery and apples, oranges, pineapples, beets, water cress, chicory, lettuce and dozens of other vegetables may be served with the French or mayonnaise dressing.

SALAD EGGS.

(MRS. JACK THOMAS.)

Boil twelve eggs hard, peel and cut in two lengthwise. Take out the yolks and mash well. Season to taste with salt, peper and some paprika. Chop very fine three or four small radishes, two small ions, about six olives, a tablespoonful of capers, the same of chopped walnuts, half a dozen midget pickles (sour). Moisten with a little vinegar, and, lastly, mix well with enough mayonnaise dressing to produce an even consistency. Stuff the eggs and lay them upon lettuce leaves, just the halves, and pour over each a spoonful of mayonnaise dressing. They are delicious to serve as stuffed eggs, omitting the dressing that is served over them.

COOKED SALAD DRESSING.

For those who do not care for a dressing made of oil, the following will be acceptable: Mix in a bowl the yolk of one egg, one teaspoonful of dry mustard, one small spoonful of salt, two teaspoonfuls of powdered sugar, two drops of tabasco, a few drops of onion juice, a dessert spoonful of melted butter and two teaspoonfuls of flour. Beat all together and add one cupful of vinegar and place the bowl in a vessel of hot water and cook until it thickens, stirring constantly. When cold add one cupful of whipped cream, or a half cupful of heavy sweet cream.

HOME MADE FRENCH MUSTARD.

This is a good recipe, and being very simple will be appreciated.

Slice a good sized onion and cover it with good vinegar; let soak for two days, when pour off and add a teaspoonful of salt, a tablespoonful of sugar and one-fourth of a teaspoonful of cayenne pepper and enough mustard to thicken. Put on the stove and let it remain until it boils; stir well, and in a few moments take off and bottle.

POTATO SALAD.

Boil four large potatoes, chop into dice and pour over a little vinegar, pepper and salt. Have three eggs hard boiled and half a small onion minced very fine, and two cucumbers, chopped also into dice. Mix altogether and pour over the cooked dressing.

EGG SALAD.

Six boiled eggs, two tablespoonfuls of minced onion and some minced parsely. Boil the eggs, take out the yolks, after cutting them lengthwise, and mix with the yolks some cooked salad dressing and half a dozen olives. Lay on crisp lettuce leaves and pour over the dressing.

CARROT SALAD.

(MRS. W. H. DE WITT.)

Take young carrots and boil until tender. Peel them and cutting in lengthwise pieces pour over a little oil and vinegar and set on ice. Peel ripe grape fruit and then divide into sections, cutting each into three pieces. Save the juice that falls from them and pour over the carrots. Have lettuce hearts on ice and just before serving place the carrots and fruit together on the lettuce cups and pour over all a French dressing.

PRETTY SALAD.

Take good sized red apples and with an apple corer take out the centers, then scoop the entire apple out, taking care not to break the lower side of them. With a pair of scissors cut the open tops into scallops. Take a little of the apple meat and put aside. Now take meaty charries, those canned will do, but fresh ones are better. Pit them, filling them with hazel nut meats. Mix with a rich cooked dressing into which has been added a cupful of whipped cream and half fill the apple shells. Sprinkle with chopped pecans and garnish the plates with pansies, nasturtium blossoms or lettuce hearts. A few white grapes added to the mixture improves it.

TOMATO ASPIC SALAD.

Make a tomato aspic and fill ring moulds with it. (These little moulds can be made to order in any tin shop and are about as large as an ordinary biscuit cutter.) When set, turn out onto lettuce cups and fill with sliced bananas and cucumbers which have been mixed with a mayonnaise dressing.

TOMATO SURPRISE SALAD.

Select medium sized tomatoes which must be meaty and firm. Peel them and then cut into six pieces, a little more than half way down. Pull each section very gently apart from the others, until the tomato resembles a rose. Put on ice after pouring over each a little French dressing. Boil half as many eggs as tomatoes and cut each in two equal halves. Take out the yolk and fill with mayonnaise dressing and set in the center of the tomato Now arrange little lettuce hearts to curl up around the tomato and the effect will be very pretty, as they will look like flowers. Sprinkle paprika over the dressing, with which the eggs are filled.

MARSHMALLOW SALAD.

Make a mayonnaise dressing and add to it enough whipped cream to make it very pale yellow. Cut up marshmallows in two pieces each and let lie in the dress-

ing over night. Place slices of pineapple on a plate and cover with the marshmallow dressing.

SALAD DRESSING.

One cup of sugar, one cup of vinegar, boil until it threads, and cool. Add one cup of cream whipped. If used for meat salads add salt and pepper. If for fruit salad used unseasoned.

SALAD TO SERVE WITH MEAT.

Take half a pound of lettuce and after washing it, cut it into shreds and mix with it six green onions sliced thin, six radishes, also sliced very thin. Make a French dressing and pour over it, mixing it well with the vegetables and serve with the dinner course.

CANTELOUPE SALAD.

Take either the small canteloupe or those that come late in the autumn, called winter canteloupe, and peel them carefully, then cut the meat into lengthwise slices. Place on chickory or water cress and serve with French dressing.

SALAD DRESSING.

Half cupful of vinegar, two tablespoonfuls of sugar, one tablespoonful of salt, one teaspoonful of mustard, a pinch of cayenne pepper, one cupful of milk, half cupful of butter and three eggs. Put in the double boiler the milk and butter. Beat up the yolks of the eggs together with the mustard, salt, sugar and pepper and add to the melted butter and milk. Heat the vinegar separately and add little at a time to the mixture, adding whites of eggs last of all. When done, it will be thick, like custard.

BREAD

BREAD MADE FROM LIQUID YEAST.

This is bread that never fails and one that is very convenient for those living in the country, or where fresh compressed yeast cannot be procured.

To Make the Yeast.—One cupful of strong tea made from a good handful of hops, strained and poured over one cupful of flour, but not when the tea is hot. One cupful of sugar, one cupful of salt, one pint of mashed potato, mixed together, four quarts of boiling water poured upon the whole. When milk warm add a pint of yeast to raise it and when light stir down once, let stand until light again. Skim off the froth and bottle. It will keep for two months if corked tightly.

Bread From This Yeast.—Four moderate sized potatoes, put through a colander or sieve, after they are cooked. One heaping tablespoonful of lard, one of sugar, one quart of warm water and flour to make a stiff batter, one-half cupful of yeast. Mix at noon and let it stand until evening, when it will be very light. Work in flour until it is rather hard dough and let stand until morning, covered. Mould into four or five loaves and let rise three-quarters of an hour and bake one hour in slow oven.

NUT BREAD.

Three cups of flour; two teaspoonfuls of baking powder; one-fourth cup of sugar; one cupful of chopped nuts; one teaspoonful of salt; two eggs; three-fourths cup of milk. Mix the dry ingredients together, then beat in the eggs and milk and bake 40 minutes in two loaves.

NUT CREAM BREAD.

One cupful of cream; one pint of sweet milk; one tablespoonful of salt; three-fourths cup of sugar; one compressed yeast cake dissolved in lukewarm water: one-half pound of pecan nuts; one cup of seeded raisins; three eggs; one cupful of lard; one-half cupful of butter. Scald the cream and milk and add while hot the butter, lard and sugar. When lukewarm, beat in enough good bread flour to make a rather thin sponge and stir in the dissolved yeast cake, beating well for two minutes. Set this at night. In the morning dissolve a salt spoonful of soda in warm water and beat into the batter. Whip the eggs well and stir in, then dredge the nuts and raisins and beat well into the mixture and lastly the flour, just enough to make it like soft biscuit dough. In about two hours it will be ready to knead down. Let rise three times, then form into loaves and let rise about 20 minutes and bake in a moderate oven until done. It all depends upon the size of the loaves, but these should be baked in individual pans, about 45 minutes. If this recipe is followed strictly, the best of results will be obtained. This is an excellent bread to serve for tea.

BREAD WITH COMPRESSED YEAST.

One pint of potato water. One pint of sweet milk scalded. Add 1 tablespoonful salt, ½ cup lard, 1-3 cupful of sugar to the milk. Mix with the potato water. Dissolve one cake of compressed yeast in lukewarm water and stir in the mixture, then add enough flour to make a soft sponge. Make this at night and if the weather is warm, work in enough flour to make like biscuit dough and let rise until morning. If it is winter time, make the sponge at night and allow it to rise until morning, then add a pinch of soda dissolved in water and beat well into the batter, after which add enough flour to make a soft dough and work down twice. Form into loaves and rise 20 minutes and bake in a moderate oven.

BREAD WITH MAGIC YEAST.

Make a sponge at noon of one quart of potato water made of three medium sized potatoes mashed and put through a potato ricer. To the quart of pulp and water, it should be a quart when all together, add a tablespoonful of salt, two tablespoonfuls of sugar and one-half cup of lard. Lastly stir in one magic yeast cake that has been dissolved in warm water, and flour enough to make a batter. Let this rise until night, when mix in enough flour to make a rather soft dough and in the morning work down once. When the bread comes up again, form into individual pans and let rise three-quarters of an hour and bake one hour in a moderate oven.

CORN PONE.

One quart of cornmeal scalded with one pint of boiling water; mix thoroughly; now add cold water and stir as stiff as can be stirred with a spoon. Add one well-soaked yeast cake; let rise until light. If too thin, add more cornmeal and a little salt and bake in a well-greased pan until well done.

RAISIN BROWN BREAD.

Mix and sift one cup each of rye flour, cornmeal, and white flour, with two teaspoonfuls of soda and one of salt. Add one-half cup of molasses and two cups of thick sour milk; add to the mixture one-half cup of sweet milk; then add one-half cup of halved raisins. Turn into a buttered mold and steam three hours, then uncover and place in the oven for about ten minutes or longer.

NUT BREAD.

(Original.)

Scald one pint of sweet milk and add to it one-half cup of butter and the same of lard, making a large coffee cup full. One large tablespoonful of salt and one-half cupful of sugar. When lukewarm stir in one compressed yeast cake that has been soaking about one hour, and beat well into the mixture: then add flour enough to make a

thin batter and let rise over night. The room must not be too warm. In the morning dissolve one-fourth teaspoonful of soda in a little warm water and beat well into the batter. Break three fresh eggs into a bowl and whip until frothy and add to the mixture. Have one and a half coffee cups full of broken pecans, or black walnuts, which must be fresh, and stir these into the dough. Sift good bread flour and work in enough to make a dough like biscuit (must not be too stiff). Let rise until light and work down. Let rise once more and work down. The third time mould into small loaves and after rising twenty-five minutes, bake for forty-five minutes.

NUT BREAD.

One cup of chopped nuts. Two eggs. One-fourth cup of sugar. One teaspoonful of salt. Three cups of flour. One cup of milk. One-half cup of maple cream. Two teaspoonfuls of baking powder. Mix the dry ingredients together, add the eggs, maple cream, and milk. Let rise for twenty minutes and bake for forty-five minutes.

MUFFINS.

One tablespoonful of sugar. One tablespoonful of butter. Two tablespoonfuls of lard. One egg. One cup of milk. Two cups of flour, with two teaspoonfuls of baking powder sifted with it. Bake in gem pans in a moderately hot oven.

PUFFS.

Six eggs, beaten until very light; add six tablespoonfuls of flour and a pint of sweet milk. Bake twenty minutes in buttered gem pans, or cups, and serve hot with butter and thick maple syrup.

BEATEN BISCUIT.

One quart of flour. Two tablespoonfuls of cold lard. One teaspoonful of salt. Cold water enough to make a stiff dough. Knead well and beat until the dough blisters. Cut in round biscuits and bake quickly.

STEAMED BROWN BREAD.

Two cups of graham flour, one cup of cornmeal, one level teaspoonful of soda, one teaspoonful of salt, two cups of sour milk or buttermilk and three-fourths cup of molasses. Sift salt and soda with the flour, mix thoroughly and add molasses and sour milk enough to make a stiff batter. Beat well and fill buttered moulds that have been floured also. Small pails will do, but they must be covered tightly. Place in kettle of boiling water, allowing the water to come almost to the top of the moulds. Boil three hours, then turn out, brush with melted butter and put in a hot oven until brown.

CORN PONE.

One quart cornmeal scalded with one pint of boiling water; mix well and add cold water and stir as stiff as can be with a spoon. Add one well soaked yeast cake, let rise until very light. More cornmeal may be added if the mixture is too thin. Be sure to add salt, a teaspoonful. Bake in greased pans until brown and well done.

GRAHAM LOAF.

Two cups of sour milk. Two teaspoonfuls of soda. One-half cup of molasses. Two-thirds cup of raisins. Three cups of graham flour. One teaspoonful of salt. Dissolve the soda in the milk, then stir in the other ingredients and bake in a loaf.

WAFFLES.

Three eggs, beaten separately; one cup of sour cream, and one of sour milk, or two cups of sweet milk; three-fourths of a cup of melted butter, a teaspoonful of salt (do not add sugar), and if the sour cream and milk are used, stir in one small teaspoonful of soda dissolved in warm water. Flour enough to make a rather stiff batter and sift into it one heaping teaspoonful of baking powder. If the sweet milk is used, two teaspoonfuls of baking powder must be used. In making waffles it is safer to use baking powder as well as soda.

CORN BREAD.

(Original.)

Three eggs, beaten separately. One scant cup of lard. One pint of buttermilk. One tablespoonful of black molasses. One teaspoonful of soda, dissolved in warm water. One teaspoonful of baking powder, mixed with one cupful of wheat flour. Melt the lard, and add with the salt and molasses to the beaten eggs. Mix the soda with the buttermilk, and add to the above mixture. Stir in the wheat flour and then add enough yellow cornmeal to make a rather thick batter. Put two tablespoonfuls of butter in a wide baking pan, and, when melted pour in the batter, which should not be over a half-inch thick when it is in the pan. Put in the oven and when the batter begins to warm through, pour over it one cupful of whipped cream and bake quickly.

MUFFINS.

Two eggs, three-fourths cupful of butter, three cups of flour, two teaspoonfuls of baking powder, milk enough to make a good batter.

CORN CAKES.

Two eggs, one teaspoonful of salt, a spoonful of black molasses. One pint of sour buttermilk, cream or sour milk, or part sour cream and milk. Add one teaspoonful of soda, dissolved in hot water. Now use one part wheat flour to which has been added one teaspoonful of baking powder, and the balance yellow corn meal. Mix enough to make a thin batter and fry on hot griddle.

SHROVE TUESDAY PANCAKES.

Beat fifteen eggs separately. Add a tablespoonful of salt. Pour over the eggs, when beaten, one quart of rich cream and one quart of milk. Add pastry flour through which has been mixed three tablespoonfuls of baking powder until a batter is made that will pour from a pitcher. Fry in small cakes on a hot griddle.

To serve with these pancakes, take five pounds of good

maple sugar and cover with water, let stand all night. The next morning put in a stew pan and mash all the sugar and dissolve well before putting over the fire. Boil ten or fifteen minutes. It must be as thick as honey when done.

SWEET RUSK.

One quart of sweet milk scalded, add one cupful of butter and one cupful of sugar, one teaspoonful of salt. When luke warm, add one dissolved yeast cake. Stir in enough of the best flour to make a batter and let stand over night. In the morning add one-fourth teaspoonful of soda dissolved in warm water. Three well-beaten eggs and flour enough to make a dough like biscuit. When light, work down at once. In an hour mould into small rolls and sprinkle with sugar and cinnamon, let rise one-half an hour and bake until brown.

BREAD STICKS.

Proceed the same as with rusk, omitting the sugar and cinnamon. When ready for the pans, cut into small lengths and roll between the hands until not much larger than a lead pencil and place in pans and rise for one hour. bake in quick oven.

CRACKER DISH FOR SUPPER.

Half fill a covered dish with Brownsville crackers and pour over them boiling water or milk. Cover and let stand for fifteen minutes. Have on the fire a pint of sweet cream, to which is added a half-cupful of sugar. When it is scalded and the crackers are soaked, pour over the cream and sprinkle over cinnamon and serve at once.

WAFFLES.

Three eggs beaten separately. One cup of sour cream and one of sour milk. Two tablespoonfuls of melted butter, teaspoonful of salt, (do not add sugar) one small teaspoonful of soda dissolved in warm water. Flour

enough to make a nice batter and add to the flour one teaspoonful of baking powder.

TO SERVE WITH THE ABOVE.

Take one can of maple cream, open it and put in a double boiler, adding a much thick, sweet cream, as there is of maple and when it is thoroughly mixed, it is ready to serve.

CREAM BISCUIT.

(MRS. DANIEL SEARLES.)

One quart of flour into which has been sifted one tablespoonful of baking powder and one heaping teaspoonful of salt. Rub through the flour one-half cupful of lard and then mix until very soft with sweet cream. The dough must be so soft that it will be difficult to handle. Flour the bread board and turn the dough out and roll quickly. Cut with a small biscuit cutter and bathe the tops with sweet cream and bake in a quick oven.

CREAM MUFFINS (Original).

(A. M. HIGGINS.)

Two eggs. One-half cup of milk. One-half cup of cream. One cup of flour. One teaspoonful of sugar. One-half teaspoonful of salt. One-half teaspoonful of baking powder. Beat yolks of eggs, add cream and milk; sift together flour, salt, sugar and baking powder, then add to mixture. Lastly, fold in whites of eggs beaten stiff.

For batter cakes and waffles use more milk and cream.

BREAD CAKES.

Toast dry bread until a light brown and then run through the food chopper. Take one pint of sweet milk with one tablespoonful of thick cream and add to it one well-beaten egg and a teaspoonful of salt. Mix together one teaspoonful of baking powder with one tablespoonful of flour and add to the bread crumbs. Stir in enough of the bread to make a thin batter and lastly add the flour and baking powder. Fry on a hotcake griddle until brown and done.

BOSTON BROWN BREAD.

One-half pint of sweet milk, the same of sour milk or buttermilk, one-half cupful of molasses, one teaspoonful of soda, dissolved in warm water. One pint of graham flour, one-half pint of cornmeal. Mix well together and butter and flour a tin pail with a tight lid, or a good sized mould, and place it in a kettle with boiling water and cook steadily two and one-half hours. At the end of that time, place in the oven and bake for twenty minutes.

WHOLE WHEAT BREAD.

Use the very best grade of whole wheat flour. First scald one quart of sweet milk and add one pint of hot water. While the liquid is hot melt in it one cupful of lard and butter, mixed, a tablespoonful of salt and one-half teacupful of sugar. When lukewarm add one dissolved compressed yeast cake. Stir in enough flour to make a rather stiff dough and let rise until morning, when work into loaves at once and let rise three-quarters of an hour and bake one hour. Have the oven heated to the point where the hand can stand the heat, then gradually increase the warmth until the bread is nicely browned. If the bread begins to get too brown, lay over it a dampened piece of brown paper.

POP OVERS.

One cupful and a half of rye flour and a cupful of wheat flour. Put into a bowl with one spoonful of sugar and one of salt. Beat three eggs together until very light and add one pint of milk. Pour three-fourths of this mixture over that in the bowl, and after beating well add remainder of the milk and egg. Butter one dozen little stone moulds and put them in an old pan and bake for an hour. Have the oven very hot for the first half hour and then reduce the temperature.

STEAMED CORN BREAD.

Two and one-half cupfuls of cornmeal and one cupful of flour, two cupfuls of sour milk, one cupful of sweet

milk and one-half cupful of molasses, two teaspoonfuls of soda. Put in a tight tin pail and steam two and one-half hours and bake twenty minutes.

GOOD CORN BREAD.

Three eggs, well beaten. One-half cupful of lard, melted, one pint of sour cream or buttermilk. Beat eggs, add salt, then the cream, to which has been added one teaspoonful of soda dissolved in hot water. Now add the melted lard and one part wheat flour, mix through it one teaspoonful of baking powder, then yellow corn-meal enough to make a thin batter. Bake in thin sheets until brown.

MUFFINS MADE OF GRAHAM OR WHITE FLOUR.

Cream one-half cupful of butter, add one-fourth cupful of sugar and some salt. To this add three eggs well beaten and one pint of sweet cream or half milk and half cream. Mix in enough flour with two teaspoonfuls of baking powder to make a soft batter. Butter iron moulds or gem pans and bake in a quick oven.

WARM CREAM BREAD (Pennsylvania Recipe).

Four eggs beaten separately. Beat together and add one quart of sour cream, to which has been added one full teaspoonful of soda dissolved in warm water. Now sift the flour and add enough to make a batter as for cake, adding a teaspoonful of baking powder at the last. Bake in a sheet until brown.

BLUEBERRY MUFFINS.

(MRS. A. E. ROCKEY, PORTLAND, ORE.)

One-half cup sugar; one cup milk; two cups flour; one cup blueberries; one egg; two tablespoonfuls butter; two teaspoonfuls baking powder. Cream sugar and butter; add egg; then milk. Sift the baking powder in the flour and add last the berries floured (with some of the

flour included in this rule). This makes a small amount. Where more is desired double the rule.

SOUR CREAM BISCUIT.

To one quart of flour, mix one teaspoonful of baking powder. Add a spoonful of salt. Mix through the flour one-half cupful of butter or lard or half and half, and mix with one pint of sour cream into which has been dissolved one teaspoonful of soda. Roll thin and bake in rather quick oven.

If not enough cream to make quite soft, add more.

CREAM ROLLS.

Scald one pint of milk and one of cream. Add one cupful of butter, a heaping teaspoonful of salt and one-half cup of sugar. When lukewarm, sift in enough of the best bread flour to make a thin batter and add one dissolved compressed yeast cake or one magic yeast cake. Mix at bed time and let rise until morning, and when light add to it a pinch of soda dissolved in warm water, beat it well, and add three fresh eggs well beaten and work down with the flour until like biscuit dough. It will be necessary to work down again about eleven o'clock. At two o'clock work down again, and if needed for four o'clock tea, work again and make into rolls or cut with biscuit cutter and let rise on the bread board for half an hour, when put a bit of butter on each roll and fold over and place in pans and let rise for twenty minutes (less time will do) and bake in a quick oven until a golden brown. Sweet milk may be used instead of cream, but the cream is such an improvement that by all means try it.

CAKES

Before commencing to make a cake, have everything in readiness. The flour sifted and measured or weighed. The butter creamed and the sugar sifted and the pan or pans, greased and floured. Be careful in a high altitude about the amount of sugar you use. For a soft layer cake, use only three-fourths cupfuls of granulated sugar. For all delicate cakes, use powdered sugar. Do not use the amount of butter that you would in a lower altitude. Half the amount of baking powder is required here as in other places not so high above the sea. For delicate cakes like white cake, use a scant teaspoonful. Do not mix your cake in anything but an earthern dish and use either a silver spoon or a wooden paddle. Better results are obtained if the hands are used in beating a cake. In making pound or fruit cake it is always better to stir with the bare hand until very fluffy. When cakes fall before taking out of the oven, it is safe to add more flour the next time or less sugar. Do not put any kind of a loaf cake in a hot oven, but rather let it heat slowly after putting it in. Do not use lard in greasing pans, as butter is sweeter and safer. Be careful and do not put a cake in a draught after taking from the oven, as it may cause it to fall. Do not turn a loaf cake out of the pan until it is entirely cold. Sift the baking powder with the flour unless the recipe says to do otherwise, as in the case of the white cake in this book, where it is dissolved with the milk.

FRUIT CAKE.

This recipe is one of the best ever used and the cakes made from this rule have become very popular. The success in making fruit cake is in the baking, and be careful not to make very large ones—preferably about

four pounds in each pan, as they can be baked more evenly and without fear of burning, and use square brick pans.

Ten eggs. One pound and six ounces of sugar, one pound of good butter, one pound of flour.

Three pounds of seeded raisins, four pounds of currants, cleaned through at least four waters, one pound of fresh dates, one pound of fresh figs, one-half pound of shelled pecans, the same of blanched almonds, which, of course, must be chopped.

One pound of lemon peel, one-half pound of citron, cut very fine, one-half pound of candied angelique, three-fourths pounds of candied cherries, the same of candied pineapple. One tumbler each of sweet cream, black molasses, choke cherry butter, and whiskey. The juice and grated rind of two lemons. One tablespoonful of ground cinnamon, one dessert spoonful of ground cloves, a whole nutmeg—soak the spices in the whiskey at least two hours before mixing.

Have the fruit all cut and dredged and placed in separate pans, so the flour will ge through well. Use separate flour from that measured for the cake. Beat the eggs with egg beater in large bowl. Have the flour, butter and sugar weighed before beginning and the liquids measured in the glasses. Now cream the butter and sugar well, and add the well beaten eggs. Then the cream, the whiskey and spices, the cherry butter and molasses, after which add the flour, then the fruit, a few handfuls at a time. Bake in four square pans, and do not let them remain in oven too long; two hours should bake them, but try with a straw before taking out. If choke cherry butter is not obtainable, blackberry jelly or grape jelly may be used, but choke cherry marmalade is much superior.

DEVIL'S FOOD CAKE.

Whites of five eggs. Three-fourths cup butter. Two and three-fourths cups of flour sifted five times. Two scant cups of powdered sugar, one cup of milk, one-half cake of Baker's chocolate. Two teaspoonfuls of baking powder.

Cream the butter and sugar together, then add alternately the beaten whites of the eggs with the flour, then

the milk with the baking powder dissolved in it. Lastly the melted chocolate. Flavor with vanilla. Bake in three layers.

FILLING FOR SAME.

One and one-half cupful of cream, thickened with one tablespoonful of corn starch. Three tablespoonfuls of sugar, the yolks of five eggs. Add the eggs after the mixture has thickened, and lastly add one cupful of chopped walnuts. Flavor with vanilla. Spread between the layers.

STRAWBERRY SHORT CAKE.

One pint of flour, a little salt and a heaping teaspoonful of baking powder, rubbed in the flour. One scant cupful of butter; mix thoroughly through the flour and mix with sweet cream until like biscuit dough. Bake in two shallow square pans, and spread berries between, but do not make unless plenty of good, sweet cream is at hand to serve with it.

DOUGHNUTS.

Three eggs beaten well, two cups of sweet milk, one cup of sugar, a teaspoonful of salt, two teaspoonfuls of baking powder, mixed with the flour. Work in flour enough to make a rather stiff dough, two teaspoonfuls of vanilla. Cut with a biscuit cutter, using a smaller one for center, and fry in boiling lard. Roll in cinnamon and powdered sugar while warm.

ALMOND FILLING.

One pint of sour cream. Yolks of four eggs. One tablespoonful of powdered sugar, one teaspoonful of corn starch dissolved in a little milk. Beat the yolks and sugar together and have the cream scalded and add the eggs and sugar and corn starch. Boil until thick. Then put in one-half pound of chopped almonds.

PLAIN DEVIL'S FOOD CAKE.

Three eggs, one teacupful of sour cream or buttermilk. One scant teaspoonful of soda dissolved in water and poured into the cream or buttermilk. Two tablespoonfuls of melted butter, three-fourths cupfuls of granulated sugar, two cupfuls of flour, one teaspoonful of baking powder, one teaspoonful of cinnamon, one-half teaspoonful of cloves, a square of Baker's chocolate melted in a saucer over the teakettle. Bake in two shallow cake pans, the oblong sort.

ANGEL CAKE.

Whites of eleven eggs beaten with a fork on a large platter. Add one and one-fourth glasses of granulated sugar, beat thoroughly and then cut into the mixture gently one glass of flour that has been sifted six times and to which has been added one teaspoonful of cream of tartar. Flavor with bitter almond or vanilla. Do not grease the pan, but bake in a pan that you have used for the purpose, and one that has never been greased. Let remain in the oven for fifteen minutes before looking at it. Bake slowly for 45 minutes.

SUNSHINE CAKE.

Make same as angel cake, only add to the mixture the yolks of five eggs.

Bake the angel cakes and sunshine cakes in shallow tin pans, two of each, and upon the sunshine use a maple icing, made of three cups of granulated maple sugar, one cupful of good cream, one large spoonful of butter, and boil until it is like soft wax in cold water. Then take off and stir until creamy.

NUT WAFERS.

Two eggs, beaten separately. One cup of butter creamed with one-half cup of sugar. Mix all together and add one scant teaspoonful of soda dissolved in three teaspoonfuls of cold water. Two teaspoonfuls of vanilla. Flour enough to roll thin. After they are cut and into

the pans, bathe the tops with the beaten whites of the eggs, into which two tablespoonfuls of sugar have been added, and on the top sprinkle a small spoonful of chopped pecans. Use shelled pecans as a rule in all cakes, they are not so apt to be rancid as walnuts, unless one is sure to get a good grade. Do not use more than one-half cupful of sugar.

GINGER SNAPS.

One cup of molasses, one cup of sugar, three-fourths of a cupful of lard, one tablespoonful of ginger and one heaping teaspoonful of soda, fourteen tablespoonfuls of hot water; flour to roll stiff. Cut into small cakes and bake in a rather hot oven.

CHOCOLATE COOKIES.

Six ounces of flour, one-fourth pound of chocolate, whites of four eggs, one-half pound of powdered sugar.

Mix the sifted flour and grated chocolate together with the sugar, and lastly add the beaten whites of eggs and drop on buttered paper and place on pan and bake. Dampen the back of the paper and the cakes will peel off.

ROCKS.

Three eggs well beaten, one and one-half cupfuls of brown sugar, one cupful of melted butter, one teaspoonful of soda in a little water, one teaspoonful of cinnamon, one-half spoonful of cloves, one and one-half cupfuls of seeded raisins, one and one-half cupfuls of broken pecans, flour enough to make a rather stiff mixture. Drop on greased pans and bake in rather hot oven.

CHOCOLATE CAKE WITHOUT FLOUR.

Ten eggs; one cup of sugar, one pound of good walnuts or pecans (pecans if possible), six sticks of sweet chocolate, one teaspoonful of cloves, one of baking powder and one cupful of sifted cracker crumbs, one wineglass of brandy.

Before beginning have the cracker crumbs sifted and measured, the chocolate grated and the eggs separated.

Beat the yolks of the eggs and the sugar together in a

bowl with a strong egg beater. Then add the grated chocolate and cracker crumbs, the brandy, and lastly the beaten whites. Bake in a loaf three-quarters of an hour, or in two shallow tins for fifteen minutes.

FILLING FOR SAME.—Make a marshmallow icing and spread between the layers; reserve some for the top, and to this add a small square of melted Baker's chocolate. Spread on top.

SPANISH CHOCOLATE CAKE.

Dissolve on the back of the stove half a cup of grated unsweetened chocolate, one-fourth of a cup of granulated sugar and two tablespoonfuls of milk. Beat to a cream one-third of a cup of butter and a cup of powdered sugar; add two eggs, one at a time, beating well, and a half a teaspoonful of vanilla; next add the dissolved mixture and beat thoroughly; now add gradually one-fourth of a cup of milk, a cup of flour and a teaspoonful of baking powder, the baking powder mixed with a little flour, and added last. Bake in a oblong pan about three-quarters of an inch thick.

Place an ounce of unsweetened chocolate in a small teacup, and stand this in a pan of boiling water, to melt it. Boil together until it forms a soft ball, when dropped in cold water, a cup of granulated sugar and five tablespoonfuls of milk; take from the fire, add vanilla to flavor, and beat until white, yet soft and creamy; spread smoothly on the cake at once, while the cake is yet warm; then coat immediately with the melted chocolate, using preferably a soft pastry brush, although a knife will serve the purpose. Cut the cake in squares or diamonds and serve the same day it is made. This is a very choice recipe, making an elegant cake.

FARINA CAKE.

Take the yolks of six eggs and one cup of sugar, and beat fifteen minutes. One cup of walnuts, chopped. Two-thirds cup of farina. One level tespoonful baking powder. Whites of six eggs, beaten to a froth. Bake in three layers. Put together with whipped cream and grated pineapple: have the cream very thick and use plenty of the filling.

DRIED APPLE CAKE.

One cup of sugar; three-fourths cup of butter; three-fourths cup of sour milk; three eggs; three cups of dried apples; one pound of raisins; one and a half cups of molasses; three cups flour; one and a half teaspoonfuls soda; one teaspoonful cinnamon; one-half teaspoonful cloves. Soak apples over night, chop fine and boil them in the molasses two hours.

SPICE CAKE.

(MRS. S. R. BLACKLOCK.)

One cup of sugar, one tablespoonful of butter, one egg, one cup of sour milk with one teaspoonful of soda dissolved in it, two cups of flour, one cup of raisins, one teaspoonful of cinnamon, one-half teaspoonful of cloves, and same of nutmeg. Chopped nuts may be added. Sour cream may be used by omitting the butter. Bake in a loaf.

GERMAN TEA CAKES.

One cup of nuts, one-half pound of raisins, chopped fine, one-fourth pound of butter, one-half cup of molasses, one even teaspoonful of soda dissolved in a little warm water, one teaspoonful each of cinnamon, cloves, and allspice, with flour enough to make a stiff dough. Roll out thin and cut in round cakes, and bake in a moderate oven.

CHOCOLATE LOAF.

One large cup of sugar, one-half cup of butter, creamed together, then three eggs, beaten separately, one-half cup of milk, one and three-fourths cups of flour with two teaspoonfuls of baking powder sifted with it; ten tablespoonfuls of melted chocolate, added last. Bake in one loaf, in a moderate oven, and cover with a white icing.

SNOW BALLS.

Bake an angel food cake in two square tins, so that it will be about two inches thick when baked. When baked and cold divide each cake into sixteen parts. Remove brown parts, and clip the corners, then with two skewers roll each ball in thick white icing and then in cocoanut and lay on buttered paper. The cake for this must be baked very well, and use the long shredded cocoanut.

NUT LOAF.

One cup of sugar, one-half cup of butter, three-fourths of a cup of milk,two cups of flour with one and a half teaspoonfuls of baking powder sifted with it; the beaten whites of three eggs, and one cup of any kind of nuts. Cream the butter and sugar until very smooth, then add the milk and flour with the baking powder, then lastly put in the nuts and fold in the beaten whites and one teaspoonful of vanilla. Bake in a loaf in a rather slow oven.

ANISE COOKIES.

(MRS. CLEMENTS OF SPOKANE.)

Six eggs beaten for five minutes without separating. Put one pound of powdered sugar into the eggs and beat one-half hour. Add one-half cup of anise seed ground or rolled fine and stir five minutes. Add two and a half cups of flour and beat ten minutes. Drop them in small spoonfuls in a pan and let them stand all night. In the morning bake them with a slow fire. They should be just a little brown on the bottom.

CREAM SPONGE CAKES.

Break two eggs in a teacup and fill up the cup with rich cream, sweet or sour. Pour the eggs and cream into a mixing bowl and beat with an egg-beater for a few minutes, adding a little at a time one cup of fine granulated sugar. Then a cup of flour, well sifted with a level teaspoonful each of cream of tarter and soda. Add a little lemon juice or vanilla. Have the pans buttered

before beginning, and beat the cakes constantly after starting. This makes a thin batter. Use a white icing.

COFFEE CAKE.

(Without Eggs or Milk.)

One cup of coffee, two-thirds of a cup of molasses, two-thirds of a cupof sugar, one cup of butter or lard. Add three and three-fourths cups of flour with one cup of raisins and one teaspoonful each of cloves, cinnamon, and nutmeg. Also one teaspoonful of soda dissolved in a little warm water. Bake slowly for a long time. Nuts or fruit may be added.

LOVE CAKES.

(MRS. CLEMENTS OF SPOKANE.)

Two cups of brown sugar; yolks of six eggs; whites of three eggs; one cup of molasses; one cup of sweet milk; three cups of flour; one tablespoonful of baking powder; one-fourth of a pound each of citron and almonds, chopped fine, and the same of chocolate, grated. Add cinnamon and nutmeg to taste, also a little allspice. Bake in a flat dripping pan, well greased. Ice the top and cut in small squares and put away in a tin box.

CHERRY CAKE.

(MRS. W. O. SPEER.)

Use "plain layer cake" recipe and bake in one sheet about an inch thick. Spread with a boiled icing and before it hardens cover with fresh or canned pitted cherries, and envelop the whole thing in whipped cream.

LADY FINGERS.

(MRS. S. R. BLACKLOCK.)

Beat the yolks of five eggs until very light and fluffy, then add one cup of sugar, and beat this in, then one teaspoonful of baking powder with flour enough to make a very stiff dough and flavor to suit. The flour should

be kneaded in on a bread board, for the dough must be stiff. Roll out, cut into strips and bake.

WHITE CAKE.

This is a perfect white cake recipe, if the rules are followed, and the ingredients are of the best. This has been used by the author since a child:

Whites of eight fresh eggs (they must be strictly fresh); one cupful of uncolored butter (country butter); two cupfuls of sifted powdered sugar; two cupfuls of the best cake flour; one-half cupful of sweet milk; one very scant teaspoonful of good baking powder, dissolved in the milk the last thing. Cream butter with the hands in an earthen bowl until very white. Add sugar and cream again until frothy. Have the eggs beaten well and add alternately with the flour until all used, then stir in the milk which has just had the baking powder dissolved in it, and beat that well. Flavor with two teaspoonfuls of either lemon extract, rose water or almond. Bake in a pan with a stem in it, or in an oblong pan. Put in a warm oven to begin with and gradually heat until the cake begins to brown. Try with a straw and when the cake draws from the sides of the pan it is done. Take out and be careful not to place it in a draught and do not turn out until cold.

If the batter is put into an oblong pan, stir in it one-fourth pound of candied cherries and the same amount of candied angelique, cut into thin slices and spread over it a thick marshmallow icing and before it gets hard sprinkle with chopped pecans.

DUTCH PEACH CAKE.

(MRS. FRANK HUSTON, UNIONTOWN, PA.)

Two cups of flour; two teaspoonfuls of baking powder; one-half teaspoonful of salt; sift all together; add one-fourth cup of butter, rub well into the flour; one egg beaten well; add one cup of milk to it and then stir in the flour. Split ripe peaches and press into the top of the cape. Sprinkle with sugar and cinnamon and bake. Serve with rich cream.

CARAMEL CAKE.

Place on the range a bright kettle with one cup of granulated sugar and stir constantly until brown syrup is formed, then add one-half cup of water and boil until smooth and thick. Yolks of three eggs, beaten. One-half cup butter. One and one-half cup sugar. One cup sweet milk. Two cups flour. Beat five minutes all together, then add part of caramel mixture. Now add one-half cup of flour with two teaspoonfuls (scant) of baking powder. And last three beaten whites.

Make a filling by adding the remainder of caramel mixture to a boiled icing.

MARINERS' TEA CAKES.

(MRS. A. E. ROCKEY, PORTLAND, ORE.)

One pound flour (3 even cups). one-half pound butter. One-fourth pound sugar (one-half cup). Four eggs—yolks only. One lemon—grated rind only. Mix together, forming paste. Roll one-quarter inch thick. Cut, and varnish with egg yolk. Sift lightly with powdered sugar and bake in plates powdered with flour in slow oven.

BROWNIES.

(MRS. A. E. ROCKEY, PORTLAND, ORE.)

One cup sugar; one-fourth cup melted butter; one egg, unbeaten; two squares Baker's chocolate, melted; three-fourths teaspoonful vanilla; one-half cup flour; one-half cup walnut meats, cut in pieces. Mix ingredients in order given. Line a seven-inch square pan with paraffine paper. Spread mixture evenly in pan and bake in a slow oven. As soon as taken from oven, turn from pan, remove paper, and cut cake in strips,—using a sharp knife. If these directions are not followed paper will cling to cake, and it will be impossible to cut it in shapely pieces.

WHITE CAKE.

One and a half cups of powdered sugar. One-half cup of butter. One cup of milk. Two cups of flour. Two level teaspoonfuls of baking powder. Whites of five eggs. Teaspoonful of vanilla. Cream the butter and sugar until smooth and fluffy, add milk, and then fold in the flour and baking powder sifted together, and the beaten whites of the eggs, and the vanilla. Bake in layers, using this fig filling:

Filling: One cup of chopped figs. One cup of sugar. One-half cup of water. White of one egg. Boil the sugar and water together until it hairs, then beat with the beaten white of egg until smooth and thick, then add the figs, and spread on the cake.

FIVE O'CLOCK TEA CAKES.

Cream together three-fourths of a pound of sugar and three-fourths of a pound of butter until very fluffy. Beat the yolks of four eggs very light and add to the mixture. To half a glass of sherry add one scant teaspoonful of cinnamon and nutmeg mixed. Sift in one pound of flour and mix well, rolling out and cut in small cakes one-half inch thick. Bake in a moderate oven, and when cold spread with apricot jam and cover with the beaten whites of four eggs, into which one-fourth of a pound of powdered sugar has been stirred. Place in the oven and allow to remain until a delicate brown.

SOFT GINGER COOKIES.

One cup of butter. One cup of molasses. One-half cup of sugar. One-half cup of water. One tablespoonful of ginger. One tablespoonful of soda. Flour to roll out.

CHOCOLATE CAKE.

One large cup of sugar, and one tablespoonful of butter creamed well together. Three eggs, beaten very light. One-half cup of milk. One and a half cups of

flour with one heaping teaspoonful of baking powder sifted with it. Add last one-fourth cake of chocolate, melted. One teaspoonful of vanilla. Bake in three layers. Filling.—Heat 1 cup of milk, and add 1 dessert spoonful of corstarch moistened with a little cold milk. One-half cup of sugar, and the yolk of one egg. Cook until thick and smooth, preferably in a double boiler, flavor with vanilla, and spread between the layers. For the top use the whites of two eggs, beaten stiff, one-eighth of a cake of chocolate, melted, and pulverized sugar to spread.

DATE STRAWS.

Whites of four eggs, beaten stiff. Add two cups of sugar, and one teaspoonful of vanilla. Flour enough for rather stiff batter. One-half cup each of almonds, dates, and figs, chopped fine. Cut in oblong pieces and bake a delicate brown.

DEVIL'S CAKE.

(MRS. ALEX. HUSBAND.)

Custard.—One cup grated chocolate; one cup brown sugar; one-half cup sweet milk; yolk of one egg; one teaspoonful of vanilla. Stir all together in granite pan, and cook slowly, then set away to cool.

Cake Part.—One cup brown sugar; two cups flour; one-half cup butter; one-half cup sweet milk; two eggs. Cream butter and sugar together, add yolks of eggs; add milk, sifted flour and whites of eggs, well beaten; beat together and stir in the custard. Lastly, add one teaspoonful soda dissolved in warm water. Bake in tins, in four layers.

Filling.—One cup brown sugar; one cup water; one cup white sugar; one tablespoonful vinegar. Boil until thick like candy, and stir in the beaten whites of two eggs and one-fourth pound marshmallows. Boil up again and beat. Spread between layers.

MOCHA TART.

Beat the yolks of 6 eggs until very light, then add 1 cup of granulated sugar and beat until thoroughly dissolved. Into one cup of flour sift 2 level teaspoonfuls of good baking powder, and mix alternately into the batter with the stiffly beaten whites of 6 eggs. Add lastly 1 tablespoonful of mocha extract, and teaspoonful of salt. Bake in a moderate oven in 2 layers until the cake shrinks from the pan. When cold, put a half pint of whipped cream, flavored with one tablespoonful of mocha extract, between the layers.

Top Icing: Six tablespoonfuls of confectioner's sugar, add a little cold water, and enough mocha extract to mix like honey. Have blanched one-fourth pound of almonds, chop them up and brown them in the oven. Spread the cake with the icing and sprinkle over the nuts.

Very strong black coffee can be used in place of the mocha extract, or almond nuts can be roasted until a dark brown, then boiling water poured over them and allowed to steep for ten minutes.

DEVIL'S FOOD CAKE.

Cream one-half cup of butter with one scant cup of sugar until very light. Add one cup of sour milk, or buttermilk, into which one teaspoonful of soda has been stirred (after being dissolved in warm water). Take one cup of flour and sift with one teaspoonful of baking powder, one teaspoonful of cinnamon, and one-half teaspoonful of cloves; mix alternately with three well-beaten eggs, and add another cup of flour, and lastly a square of chocolate which has been melted in a saucer over the teakettle. Bake in one sheet, and ice with a marshmallow icing and sprinkle with chopped pecans.

SPICE CAKE.

Three eggs, two scant cups of sugar, one scant cup of butter, one and a half cups of sour milk, two tablespoonfuls of molasses, one teaspoonful of soda, one-half cup of wine, little salt, all kinds of spices, and one cup of chopped pecans, and three cups of flour. Bake in a loaf.

HONEY CAKES.

Mix together a pint of strained honey, half a cup each of granulated sugar and melted butter, and a half a teaspoonful of soda dissolved in two tablespoonfuls of warm water, then work in sufficient flour to make a paste which can be rolled out very thin. Cut in oblong shapes and sprinkle with powdered sugar.

SPONGE CAKE.

(A. M. HIGGINS.)

Six eggs. One cup of sugar. One cup of flour. One teaspoonful of vinegar. One teaspoonful of vanilla. Three tablespoonfuls of boiling water. Beat yolks of eggs for ten minutes, add sugar, beat again. Add vanilla, vinegar and water. Beat thoroughly until thick. Add flour after sifting three times. Lastly, fold in the beaten whites of the eggs. Bake in a moderate oven for forty minutes.

GOLD CAKE (Original).

(A. M. HIGGINS.)

Yolks of six eggs. Two whole eggs. One-half cup of butter. Three-fourths cup of milk. Three cupfuls of flour. Two teaspoonfuls of baking powder. Juice and rind of one-half orange. Beat the butter and sugar to a cream. Beat six yolks and two whole eggs thoroughly for at least five minutes, add to butter and sugar. Add milk slowly, then orange juice and lastly the flour and baking powder sifted together. Bake in three bread tins.

OAT CAKES.

Two heaping cups of oat meal. One scant cup of sugar. Two eggs beaten together. Butter the size of a walnut. One-half cup of chopped walnuts. Level teaspoonful of baking powder. One teaspoonful of vanilla.

PRUNE CAKE.

One cup of sugar, and one-half cup of butter creamed together. Three eggs, well beaten. Five tablespoonfuls of sour milk with one-half teaspoonful of soda dissolved in the milk. Two cups of flour with one teaspoonful of baking powder. One cup of unsweetened prunes (cooked). One teaspoonful of cinnamon, and half teaspoonful of cloves.

Icing: Mix sweet cream, very thick, with powdered sugar to spread, and put on while cake is hot.

CUP CAKES.

(MISS DREA JOHNSTONE.)

Cream half cupful of butter with one of sugar until frothy. Separate the whites and yolks of three eggs and beat thoroughly. Add the yolks to the mixture with a small teaspoonful of salt. Stir in one-half cupful of sweet milk and have sifted one and one-half cups of good pastry flour, which add with the whites of the eggs stirred in alternately, a tablespoonful of each at a time until all the flour and beaten whites are used. One teaspoonful of baking powder mixed with the flour. Butter iron gem pans and half fill with the mixture and sprinkle over the top some chopped almonds and bake until a light brown. Be careful not to put in more flour than the recipe calls for, as too much will make the cake coarse grained. Flavor with vanilla.

JAM CAKE.

Three eggs, one scant cup of sugar, three-fourths cups of butter; one and a half cups of flour; one cup of blackberry jam (any other good thick jam may be substituted); three tablespoonfuls of sour cream; one teaspoonful each of soda, cinnamon, and nutmeg. Stir well and bake in two layers, using a boiled icing to cover.

SPICE CAKE.

(MRS. J. H. MEYERS.)

Two even cups of sugar, one teacup of butter, two cups of sour milk or cream, six eggs, one teaspoonful of salt, one level teaspoonful of soda, one heaping teaspoonful of baking powder, one teaspoonful each of cinnamon and nutmeg, one-half teaspoon each of vanilla and lemon extract, three-fourths of a cup of either sherry or brandy. Flour enough to make rather stiff batter.

Cream sugar and butter together with the hands, and add the eggs, well beaten; dissolve the soda in the cream, and sift the baking powder with the flour, and stir these all together, then add the extracts and the brandy or sherry, and lastly add one pound of raisins, one pound of citron, cut small, and one pound of currants; all of these must be rolled in flour before stirring into the batter. Line the pan with brown paper which has been well greased and floured.

CHOCOLATE SPICE CAKE.

One and a half cups of sugar, creamed with three-fourths of a cup of butter, four eggs, beaten separately, one cup of milk, two cups of flour, one and a half teaspoonfuls of baking pawder sifted with the flour; two squares of chocolate, melted, one cup of chopped pecans, and one-half teaspoonful each of cinnamon, allspice and cloves, and a teaspoonful of vanilla. Bake in layers, and use a thick chocolate icing with this cake.

PORK CAKE.

One pound of either salt or fresh fat pork, run through the food chopper, then pour over this one pint of boiling water; three cups of brown sugar; one cup molasses; one pound of raisins or more; one pound of currants or more; one teaspoonful of cloves; two teaspoonfuls of cinnamon; one nutmeg; one teaspoonful of soda; two teaspoonfuls of cream of tarter (or three teaspoonfuls of baking powder); seven cups of flour. Bake in a dripping pan. Improves with age.

PLAIN LAYER CAKE.

One-half cup of butter and one cup of sugar creamed well together. Three eggs, beaten separately. One and a half cups of pastry flour with one teaspoonful of baking powder sifted with it. One-half cup of sweet milk, and one teaspoonful of vanilla. Bake either in two layers, or in an oblong pan and any sort of icing may be used.

SPONGE CAKE.

Four eggs, beaten separately. One cup of flour. One cup of sugar. Four tablespoonfuls of cold water. One and one-half teaspoonfuls of cornstarch. One teaspoonful of baking powder. Vanilla to flavor.

VANITIES.

Two eggs, with flour sufficient to make a very stiff dough. Roll out quite thin and cut into three-inch squares, then like fringe, and fry in hot lard. Sprinkle with powdered sugar.

FRUIT COOKIES.

Two cups of sugar. One cup of sour cream. One-half cup of butter. One cup of chopped raisins. One teaspoonful of soda. Cinnamon and nutmeg to taste. Flour sufficient to roll out. Bake in a moderate oven.

SAND TARTS.

One pound of flour; ¾ pound of sugar; one-half pound of butter; three eggs, leaving out the white of one. Make into a stiff dough, cut in oblong pieces and brush over with the beaten white of egg. Cover with chopped, blanched almonds, sprinkle with powdered sugar and cinnamon and bake in a quick oven.

GINGER LOAF.

Two cups of New Orleans molasses. One cup of brown sugar. One cup of lard. Two and a half cups of boiling water. One teaspoonful of soda, the same of ginger and salt. Flour enough for a stiff batter.

PLAIN COOKIES.

Two cups of sugar. One cup of lard, or drippings. One cup of sour milk. Three eggs. One teaspoonful of soda. Flour enough to make a soft dough. Mix all the ingredients in a large cooking bowl, roll out on a board and cut in round shapes with a biscuit cutter and bake in a moderate oven.

HONEY PUFFS FOR AFTERNOON TEA.

(Original.)

One-half cup of butter, melt in one cup of hot water, and while boiling beat in one cup of flour. Remove from the stove, and when cool stir in three eggs, one at a time, without beating. Now take a pastry tube and pour the batter or soft dough into it and make small pats on a greased pan, making them about as large around as a half-dollar, and bake in a slow oven for half an hour. Be very careful in opening the oven door and do not let a draft or any cold air strike them, or they will fall; and be very cautious about looking into the oven, open and close the oven door as quickly as possible.

FILLING FOR HONEY PUFFS.

To one pound of lump sugar add six eggs, leaving out the whites of two; the juice of four large lemons, with the grated rind of three of them, and one-fourth pound of butter. Put all in a saucepan and stir gently over the fire, or cook in a double boiler until it becomes thick and like honey; do not let it boil. If bottled air-tight this will keep for over a year. Open one side of the puffs and drop in a small spoonful of this honey, and then dip in the following: Make a syrup of two cupfuls of maple sugar, a teaspoonful of butter, and one-half cupful of water. Boil until it nearly reaches the test where it snaps when put into cold water, set on side of

the stove, and with a sharp fork stick each of the puffs in the syrup and partly cover with it. Let dry, and they are excellent to serve with five o'clock tea.

DATE SLICES (Himmels Futter).

(MRS. SPEER.)

Five eggs, one cup of sugar, one cup of pastry flour, one pound of dates, one and one-half cups of pecans, one spoonful of baking powder. Cut the dates into fine shreds. Sift the baking powder and flour together. Dredge the dates well with flour so they will be entirely separated. Beat the eggs separately and thoroughly, adding the yolks to the dates, then the sugar, and the flour and whites alternately with the nuts. Do not omit a little salt. Bake about one inch thick in a moderate oven until they are a delicate brown. When the cake shrinks from the pan it is ready to take out. When almost cold, cut into slices or strips.

This recipe is perfected and taken from an old German cook book.

RECIPE FOR SPONGE CAKE.

(CONTRIBUTED BY MARVIN JENKINS.)

It is foolish to try to make a sponge cake without sponges. Get two large, ripe sponges at any sponge store. Get Florida sponges if possible—sponges are also raised in the sponge groves of California, but they are not so large, juicy, and succulent as the Florida variety. You will find these sponges porous, and the first thing to do is to remove the pores from the sponges with a pair of tweezers. Don't bother to save the pores—they are not good for anything. Having removed the pores from the sponges chop them up very fine in your bread bowl. This may be done either with a hash-chopper or a pair of scissors. When you get the sponges chopped up, add one quart of pastry flour, one pint of diluted water, one pound of granulated sugar, and the shells of six eggs. The egg shells will make the sponge cake brittle and crisp. If you want to fool yourself completely, use white sand instead of sugar. Next stir the mass briskly with the stove poker, being very careful not to splash it out on

the floor. If some of the batter should fall on the floor collect it carefully and put it back. Flavor the batter to taste with talcum powder of any flavor desired,—violet, rose, or vanilla. Bake in a slow oven one hour until cake is nicely browned. If baked longer than this you'll have to cut the cake with a hammer. First try the cake on your husband, and, if he survives, it's a success.

SPONGE CAKE.

(MRS. FORBIS.)

One and one-half cupfuls of sugar, juice of one lemon, yolks and whites of nine eggs, beaten separately, one cupful of flour. Beat yolks, sugar and lemon fifteen minutes, then add whites and flour, alternately. Put into oven nearly cold and gradually increase the heat. Bake one hour.

SOFT GINGER CAKE.

Three eggs, beaten separately, one cupful of sugar, one cupful of molasses, one cup of butter, one cupful of buttermilk or sour milk, three cupfuls of flour, one tablespoonful of soda, one tablespoonful of ginger and the same of ground cinnamon. Bake in two flat pans, or drop in large spoonfuls on greased tins.

BROWN STONE FRONT.

Melt one-half cake of Baker's chocolate. Yolk of one egg, two tablespoonfuls of sugar, one cupful of milk. Boil until thick and let cool. Add yolks of two eggs, one-half cup of milk, one-fourth cup of butter, one cup of sugar, two cups of flour, one teaspoonful of baking powder and whites of two eggs. Bake in shallow pans.

Filling for Same.—One-half cupful of butter, two cups of powdered sugar creamed together, enough sweet cream to make it spread easily. Flavor with vanilla.

SPONGE CAKE.

(KATIE'S RECIPE.)

One cupful of whites of eggs, one cupful of granulated sugar, one cupful of flour sifted six times. Boil sugar until it is like wax when dropped into water. Pour over beaten whites, beat well, and when mixed well add the beaten yolks, then the flour and flavoring. Do not beat sponge cake after adding the flour. This, if baked in a loaf, should be in the oven (slow) one hour. A nice way is to make in two layers, and when turned out of the pans spread with a marshmallow icing, into which has been poured a small square of melted Baker's chocolate.

POTATO CAKE.

Three eggs, well beaten, one-half cup of butter, one cup of sugar and two cups of flour, one-half cupful of melted chocolate. One cupful of mashed potato, that must be put through the vegetable press or a fine wire sieve; one-half teaspoonful of cloves and one teaspoonful of cinnamon, one cupful of sour buttermilk and one small teaspoonful of soda. A scant teaspoonful of baking powder added to the flour. Bake in a loaf or three layers.

MACAROONS.

This is a reliable recipe, and it is worth a trial, if one likes macaroons. They are a little trouble, but are so full of flavor and nuts that the task is an art.

Blanch eight ounces of Jordan almonds and one ounce of bitter almonds. Put them on a sieve to dry, after which pound them to a paste in a mortar, adding a little water occasionally to keep them from getting oily. Then add to the paste five ounces of powdered sugar and one teaspoonful of rice flour, with the beaten whites of three eggs.

Drop on paper and place on baking pans and bake in a slow oven. To remove, dampen the under side of the paper.

POUND CAKE.

A little over three-fourths pounds of good butter. Ten eggs. One pound of flour, after it is sifted. One wine-glass of brandy; vanilla, two teaspoonfuls. One pound of powdered sugar or three-fourths pounds of granulated sugar.

Cream the butter until very light, add the sugar and beat thoroughly until light. Add beaten yolks of the eggs and again beat for a long time. Then, lastly, the beaten whites of the eggs and flour alternately.

Bake in one large loaf with a stem in the pan, or in two flat, long layers.

When a rich addition of cake is required for an afternoon tea or to serve with ices, a fine one may be made by adding to the above cake batter, one-half pound of candied cherries, one-half pound of candied pineapple and one-fourth pound of candied angelique chopped rather fine. Pour in two shallow square pans and sprinkle over very thickly one-half pound of chopped pecans. Cut into squares and the nuts make a rich brown nutty crust.

HICKORY NUT FILLING.

One-half cup of sour cream. One cup of sugar. One-half cup of sweet cream. Boil until thick, and add one cup of chopped hickory nuts.

MAPLE FILLING.

Three cups of granulated maple sugar. One cupful of good cream. One large spoonful of butter. Boil these together until it is like soft wax in cold water, then take off and beat until creamy.

GOOD FILLING FOR CAKE.

One cupful of whipped cream, sweeten to taste and add one-half cupful of chopped raisins and the same amount of chopped pecan meats. Flavor vanilla.

CHOCOLATE FILLING.

Have one-fourth of a square of Baker's chocolate melting on the fire. One cupful of white sugar and one-half cupful of brown sugar or maple sugar and one-half cupful of sweet cream or milk, butter the size of a small egg. Mix all together and stir in the chocolate and cook until it is like wax in cold water; then take off and spread on the cake.

PLAIN ICING.

To the white of one egg use one scant cupful of granulated sugar. Boil the sugar in a small tin pan until it reaches the test where it is like wax in cold water. Add a scant one-fourth teaspoonful of cream of tartar to the egg and pour over the boiling sugar and stir until it is smooth. Nuts, figs, cocoanut or dates may be added to this icing to vary it.

FUDGE FILLING.

Two cups of cane sugar; three-fourths of a cup of good cream; one-half cup of chocolate, cut up fine; lump of butter the size of a walnut. Put the sugar and cream with the butter on the range in a bright clean pan and let them melt up together, then pour some of the hot mixture over the chocolate in the cup to melt it, and add to the fudge on the range. Let this cook until it forms a soft ball in cold water, then take from the stove, do not stir or it will sugar, but set out to cool, letting it get absolutely cold before beginning to beat, then beat until it is smooth and thick enough to spread. Add a teaspoonful of vanilla, or if liked a little lemon adds to the flavor.

WHITE VELVET ICING.

One cup of granulated sugar. Enough warm water to melt it. Boil until it is like wax when dropped into cold water. Have beaten the white of one egg, and throw into it one handful of granulated sugar. Now add the syrup slowly, beating rapidly, until like velvet. Be sure to keep out of draught.

POTATO CAKE.

One cup of sugar, one-half cup of butter, creamed well together; one-half cup of chocolate, one cup of mashed potato, one cup of milk,two cups of flour, four eggs, one cup of chopped walnuts, one teaspoonful each of cinnamon, cloves, and nutmeg, and two teaspoonfuls of baking powder. Bake slowly.

DATE COOKIES.

One pound of dates, cut into small pieces. Three cups of sifted flour. One-half pound of walnuts, cut fine. Five eggs, beaten separately. One-half cup of butter. One and a half cups of sugar. One teaspoonful of vanilla. Two tablespoonfuls of brandy. One scant teaspoonful of soda, dissolved in water. A little salt. Make into a stiff dough and rollout, cut in small cakes and bake.

ORANGE FILLING.

Beat the yolks of four eggs. Grate the rind of one orange and mix with one cup of sugar. The juice of two oranges, and one lemon. One-half cupful of hot water. One large teaspoonful of corn starch, and salt to taste. Cook all together in a double boiler.

CHOCOLATE FILLING.

The yolks of two eggs. One-half cup of sugar. Five tablespoonfuls of chocolate. Two tablespoonfuls of cream. Cook altogether until smooth, then spread immediately on the cake. This filling is best when very fresh.

CARAMEL ICING.

Two cups of brown sugar. One-half cup of very thick sweet cream. Small piece of butter. Boil these together until the mixture forms a soft ball when dropped in cold water, then remove from the stove; add one teaspoonful

of vanilla and beat until it begins to thicken, then add one cup of chopped walnuts and spread on the cake.

BRANDY FILLING.

Boil one cup of milk with one cup of chopped walnuts; thicken with the yolks of two eggs and one teaspoonful of cornstarch; stir until done, then sweeten to taste, and flavor with rum or brandy. Let cool before applying to the cake.

PECAN FILLING.

One cup of sour cream, one cup of white sugar. Stir together and cook ten minutes, then add one cup of chopped pecans. After it has boiled up again, add the well-beaten white of one egg; beat a minute or two; put in a cold place to cool; then spread between layers.

CHOCOLATE FILLING.

Melt two squares of chocolate over the teakettle. Beat the yolk of one egg and three-fourths of a cup of sweet milk, add to the chocolate with one cup of sugar; let boil until thick. Add a piece of butter and spread while hot.

WHITE ICING.

Two cups of sugar. One teaspoonful of lemon juice. One-third of a cup of boiling water. Cook until it forms a soft ball in cold water,then pour over the beaten whites of two eggs, and continue to beat until thick enough to spread.

MARSHMALLOW ICING.

Put into a bowl and place in a vessel of hot water, 25 cents' worth of marshmallows. When they remain half an hour they are usually soft enough. Put on the stove in a small tin pan (the smaller the better) one cupful of granulated sugar and cover with water. While it is boiling beat the white of one egg, and when the sugar

has boiled until it reaches the brittle test, that is, snaps when it is dropped in cold water, add a scant one-fourth of a tespoonful of cream of tartar to the egg and pour over the syrup, taking care not to have the door or windows open; add the marshmallows; beat vigorously until it is smooth as velvet. Spread as quickly as possible on the cake, and when it sets it will be spongy and light. Great care must be taken in making the icing to boil the sugar until it reaches the brittle test; otherwise, the icing will be soft and very difficult to cut, as it will be sticky.

PIES AND PASTRY

PLAIN PIE CRUST.

For a plain pie crust, little is required except pastry flour, ice water, very cold lard. To one pint of flour, one teaspoonful of salt, one-half cupful of lard and one-half cupful of butter. Many use all lard with success equally as good. Rub all together and add ice water until it is a rather stiff dough. Then proceed with the pies.

PUFF PASTE.

In making puff paste, use all butter, making sure that it is the very best. There should be no trouble in the least in making successful puff paste in the winter time, and now that glass rolling pins, that can be filled with ice, are in use the process is made easier in the summer time. Patience, with never a thought that will allow carelessness, will make the puff paste all that is necessary. Have the butter so cold that it is nearly at the freezing point, and be sure to have the dough chilled thoroughly before putting in the oven.

One pound of pastry flour, three-fourths pounds of good butter, yolks of two eggs, a spoonful of salt and a little ice water. Sift and weigh the flour and put in an earthen bowl. Sprinkle a little sugar and a pinch of salt over it. After beating the yolks of eggs, add three teaspoonfuls of ice water to them and stir into the flour, working with the tips of the fingers. If not water enough to make a stiff dough, add more. When formed into a paste, add one-third of the butter, which must be cold, with all the water and salt worked out of it. Spread evenly on the dough, and beat it until the butter is thoroughly mixed. This may not sound professional, but the

rule is a good one. Place it on ice for awhile, then repeat the process until the rest of the butter is used. The last time the butter is added, roll and put on a plate and either set on ice or put out where it will almost freeze before rolling and cutting for the oven. If the weather is warm, put on a plate and set on ice and cover with a pan of crushed ice and let stand for an hour. Then cut into the shape required and bake.

PIE PASTE.

Half a pound of fresh lard. Put into a pound of flour. Use very cold water to bind together.

PIE PASTE.

Four cupfuls of sifted flour. One cupful of lard, half cupful of butter, bind together with ice water. Do not omit salt.

OLD FASHIONED JELLY TARTLETS.

Make an ordinary pie crust. Cut with a round cutter. Cut out twenty and set aside in pans to bake. Now cut twenty more and then take a large thimble and cut three holes in each and bake. When all are done, spread the plain ones with tart jelly and place over the top the ones cut out with the thimble.

PUMPKIN PIE.

One quart of sifted pumpkin, six eggs, two cups of white sugar, one tablespoonful of ginger, one wineglass of brandy. Mix with new milk until a smooth, even consistency. This will make four pies.

LEMON PIE.

This is an unusual recipe, and will give it. Have a deep pie pan lined with rich pastry. Take five fresh eggs and beat in a bowl with a good handful of sugar and a little salt. Beat until it is frothy and light. Before add-

ing the sugar, roll a lemon in it well, to extract the oil from the peel, and squeeze the juice from a large lemon and add to the beaten mixture. Fill the pie with this and bake in a moderate oven until it is set.

PINEAPPLE TARTLETS.

Have ready some cases made of puff paste, or, if preferred, good pie paste. Make into little tarts. Fill with the following:

One can of grated pineapple, one-fourth of a cupful of sugar, two eggs (yolks), grated rind and juice of one lemon. Cook all together and fill when thick the cases and cover with a meringue made of the whites of two eggs and one tablespoonful of powdered sugar. Place in the oven until a light brown.

CRUST CUPS.

These little cups require a great deal of patience, but fully repay one for the time spent on bringing them to a point of perfection. Creamed chicken, jelly, aspic, pease, creamed vegetables, sweetbreads or mushrooms may be served in them.

TWO RECIPES FOR MAKING TIMBALE CUPS OR CRUST CUPS.

Two eggs beaten separately; one cupful of flour, one-half cupful of milk, one tablespoonful of oil, one teaspoonful of sugar. Beat the yolks and oil together, then beat the whites and add to the mixture, lastly the flour.

RECIPE NO. B.

One-fourth pound of flour, one egg, one-half pint of milk, one pinch of salt. These make the thin crisp cups. The first recipe is suitable for creamed chicken or vegetables. Have the mould heating in the lard, but care must be taken not to burn the handle. When the lard is hot enough to turn bread brown at once, lift out the mould and wipe it gently with a woolen cloth or old linen cloth. Have some of the batter in a cup and dip the mould into it and immediately immerse it in the hot lard; the cups will slip off easily. It requires some practice and a little patience to get satisfactory results, but it is a very simple matter.

PEACH COBBLER.

Make a crust of one quart of flour into which two even teaspoonfuls of baking powder have been sifted and two of salt. Rub through it one cupful of butter and lard mixed and then mix with half sweet cream and milk until the dough is like cookie dough. Pare and halve the peaches; pour over one cupful of sugar and enough water to dissolve the sugar. Put on the fire until the mixture comes to a boil, then add one heaping teaspoonful of flour or corn starch which has been dissolved in water and let boil up once. When rather cool, line an oblong pan with the dough and fill with the peaches and juice. Bathe the edges with milk and put on the top crust, bake for half an hour and serve with rich cream.

MINCE PIE WITH HARD SAUCE.

Have the pie very hot when ready to serve and pour over each piece a tablespoonful of hard sauce, made after the recipe given on another page. Then serve with this Italian chestnuts which have been boiled three-quarters of an hour. Take out of the water, place on a doiley and send to the table, to be passed with the pie. Small fruit knives can be used to peel them with.

BREAD CRUMB CRUST.

Butter pie pans well. Crumble bread (a day old) and cover plate about one-fourth inch thick. Fill with mince-meat, cover with crumbs and dot with butter, and bake until brown.

RHUBARB PIE.

(MRS. FRANK HUSTON OF UNIONTOWN, PA.)

Stew the rhubarb in a very little water until soft; when it cools a little add sugar enough to make it sweet, and stir until smooth. Add a lump of butter the size of an egg while the rhubarb is hot enough to melt it. Two teacups of this will make one pie. To two cups of this mixture add one egg, beaten up a little, or if it seems thin, add two eggs, with plenty of butter and sugar and bake in one crust like lemon pie.

LEMON PIE.

One lemon, juice and rind. One small cup of sugar. One heaping teaspoonful of flour. One whole egg and the yolks of two others. One cup of water. Cook all of these together until thick and smooth, then pour into a rich crust, which has been already prepared and baked, cover the top with meringue made of the whites of the two eggs and a tablespoonful of sugar and bake until a delicate brown.

PUMPKIN PIE.

One quart of grated pumpkin. One quart of rich milk. Four eggs. Two cups of sugar. Ginger to taste. Line a pie pan with a rich crust and bake.

PUDDINGS AND ICES

STEAMED BERRY PUDDING.

One coffee cupful of sweet milk. Two eggs, beaten and stirred in the milk, a teaspoonful of salt, one tablespoonful of baking powder and flour enough to make a rather stiff batter. Into this drop berries, huckleberries, currants, gooseberries, or any kind that will not allow the juices to run out, flour them before adding to the batter, and put into greased moulds, cups or small glasses and place in a steamer and put over a kettle of boiling water and steam for three-quarters of an hour.

SPONGE CAKE PUDDING.

Five eggs, beaten separately. One cupful of sugar, boiled until it ropes. Pour onto the eggs and beat ten minutes. One cupful of flour, with a little pinch of baking powder; beat lightly and bake one-half an hour.

Sauce for Same.—Reserve one-half cupful of batter after putting what is needed in the pan to bake, and onto this put one cupful of granulated maple sugar and one-half cupful of water and cook fifteen minutes, and salt and flavor with vanilla or brandy.

BISCUIT GLACES, IN SMALL ICES.

This dessert requires so much work that it is quite the custom of late to order from the confectioner, but will give a reliable recipe for one. Take ten ounces of sugar and put in a bowl into which the yolks of eight eggs have been broken and beaten, add a little salt. Pour into the mixture a pint of good, thick cream, and put all into a double boiler and cook until it thickens. Flavor with

vanilla, chocolate, coffee or almond. Put in the freezer, which has been packed with ice and salt, and let stand until the custard begins to set, when stir in very lightly one pint of whipped cream and partly fill paper cases or moulds with the mixture and set in freezer and allow them to harden until ready to serve.

ICE CREAM WITH MAPLE SAUCE.

Take a rich vanilla ice cream and when served in the dishes, pour over a tablespoonful of maple caramel sauce and sprinkle a spoonful of chopped walnuts or pecans.

The Sauce.—One cupful of maple sugar, heated and melted, then browned but not scorched. Into this put one heaping tablespoonful of butter and one scant tablespoonful of corn starch and cook for a few moments. Add one coffee cupful of boiling water and stir until it becomes smooth. It will appear very lumpy at first, but it must boil slowly at least one hour. Salt to taste and let cool. It may be served hot if so desired.

NESSELRODE PUDDING.

(Choice Recipe.)

Forty chestnuts, one pound of sugar, flavor with vanilla, one pint of cream, the yolks of twelve eggs, one glass of maraschino, one ounce of candied citron, two ounces of currants and two ounces of stoned raisins. Blanch the chestnuts, remove the husks and pound in a mortar until perfectly smooth, adding a few drops of syrup; then rub them through a fine sieve and mix in a basin with a pint of syrup made from one pound of sugar, clarified, flavored with vanilla; one pint of cream and the yolks of twelve eggs. Set over a slow fire and stir constantly until the eggs begin to thicken (do not allow them to curdle), lift off and when cold put into a freezer, adding the maraschino, and let the mixture set. Then add the citron, currants and raisins, the two last named should be soaked the day previous to using in maraschino and sugar. When it is all mixed, add a plateful of whipped cream and the whites of three eggs beaten to a stiff froth. When the pudding is frozen put it into a mould, close the cover and imbed in ice and saltpetre

and let remain until time for serving. This is Careme's recipe, and though it may sound difficult and complicated, it is worth a trial.

LALLA ROOKH.

Put one-half pound of sugar in a pint of water over the fire and let boil for five minutes. Have ready the well-beaten yolks of six eggs. Pour over them the boiling syrup and then return to the fire and cook an instant, while you beat rapidly. Now take from the fire and stand the bowl in a pan of cold water or ice water and beat until the mixture is thick, or nearly cold, the more rapid the cooling the better. Add to the mixture a dessert spoonful of vanilla. Pour into the freezer, and when frozen stir in carefully one pint of thick cream, beaten to a stiff froth. Cover the freezer and stand aside two hours to ripen. Serve in punch glasses and pour over a spoonful of Jamaica rum.

BANANA FOOL.

Rub one pound of peeled bananas through a fine wire sieve, sweeten to taste and flavor with orange juice. Mix with one pint of whipped cream, or a rich custard will do if the cream is not at hand. Half freeze the mixture and serve with whipped cream flavored with orange.

WATER MELON.

Cut ripe, sweet water melon into marbles with a potato marble cutter. Chill for an hour or two before serving. Place in champagne glasses and pour over some good blackberry brandy.

WATER MELON AND CANTELOUPE.

Cut water melon and canteloupe into small marbles and mix and serve in tall champagne glasses.

CHILLED WATER MELON.

Cut squares of water melon and imbed in ice until thoroughly chilled. Pour over each slice some blackberry brandy and garnish with chilled musk melon marbles.

CAFE PARFAIT.

(MRS. WELLCOME.)

Boil one cupful of sugar and one-fourth cup of clear black coffee until it hairs from a spoon. Pour mixture over the yolks of four eggs, well beaten, and beat rapidly for ten minutes. Return to the stove in double boiler and cook until mixture clings to spoon, then add one-half quart of sweet cream (beaten), and beat all together; then add black coffee until desired color is produced. Add a little flavoring of rum, vanilla and maraschino. Just before freezing, add remaining half-quart of cream, well beaten. When frozen, fill glasses with the parfait and cover with whipped cream.

ROCKY MOUNTAIN NECTAR.

(Original.)

Put on the stove one quart of water and one and one-half cupfuls of sugar, thin peel of one lemon and one orange. Let all boil for twenty minutes. Cool and to the above add the juice of three lemons, three oranges, and strain through a cloth. Add one pint of champagne, one cupful of strong green tea that has been steeped and allowed to cool. One wineglassful of sherry, one wineglassful of brandy, one wineglassful of maraschino and a little Jamaica rum; (one must always be governed by the taste in using rum) freeze and serve in punch cups.

FROZEN EGG NOG.

One and one-half pints of milk, the same of cream. Put into a double boiler with three small teacupfuls of sugar. When scalded and the sugar dissolved, take from the stove and add three beaten eggs. When cold add

three pints of cream, not whipped, and freeze. When nearly frozen, add rum and brandy to taste.

MILK SHERBET.

One quart of milk (new), two cups of sugar, three lemons. Squeeze the juice of and grate the rind of the lemons and mix with the sugar and put into the freezer until they become very cold. Then add milk and freeze. Serve with whipped cream that has been flavored with the grated rind of a lemon and a few drops of lemon juice.

LEMON SHERBET.

Three-fourths of a coffee cupful of lemon juice, grate rinds of three. Three rounded tablespoonfuls of arrow root, three pints of water, two pints of sugar. Boil sugar and water 25 minutes, add arrow root and boil five minutes more. Take off, add juice when cold, and freeze.

APPLE TAPIOCA PUDDING.

Soak a cupful of pearl tapioca over night in cold water. In the morning, add some salt and cook in a stew pan until clear, adding water as it is needed. Have six good, tart apples peeled and cored. Drop them into a heavy syrup and cook until clear and tender. Place them in a glass dish and sprinkle with cinnamon. Now pour over the tapioca until the apples are covered, and serve with thick cream.

CHRISTMAS PUDDING.

(MRS. JESSE D. SEARLES.)

Two cups each of raisins, currants, beef suet—the latter must be chopped fine. Two cups of sugar, five cups of stale bread crumbs, eight eggs, one-half cup of sliced citron, one-half cupful of blanched almonds, grated rind of one lemon and the same of one orange. Pinch of salt. Wet with beer until it stirs easily. Boil in a mould with a tight lid for five hours.

ICED FRUIT.

(Delicious Dessert.)

Take six large, ripe peaches, or the same amount of whole preserved ones. Use the same amount of brandied figs, if you have them; if not, substitute any kind of brandied fruit. One pint of Montana cherries, put up in syrup, one pint of preserved pineapple, four large, juicy oranges. Cut up the fruit in even pieces and sprinkle a half-cupful of powdered sugar over and pour over the mixture a pint of tokay wine. Chill, and when needed put a heaping tablespoonful of the fruit in a punch cup or a champagne glass and add one tablespoonful of orange or lemon ice and serve with creme de menthe and maraschino cherries.

HEAVENLY HASH.

Six oranges, six bananas, one can or one whole pineapple, a cupful of pitted preserved cherries, and in season one box of ripe strawberries, and a half-cupful of chopped pecans. One cupful of sugar and one small teacupful of any kind of white wine. Half a box of gelatine soaked in warm water for an hour, until entirely dissolved. Now mix all together and put in a mould; let stand until it sets. Serve with whipped cream.

COTTAGE PUDDING.

Two eggs, beaten very light. One-half cupful of butter, one scant cupful of sugar. Cream the butter and sugar together, add the beaten eggs and one cupful of buttermilk or sour cream, which may be diluted with a little sour milk, one scant teaspoonful of soda dissolved in water. Two teaspoonfuls of vanilla, flour enough to make a rather stiff batter, to which has been added a small teaspoonful of baking powder. Bake in a biscuit pan, and when ready to serve cut into squares and pour over caramel sauce, made as follows:

Into a skillet put one cupful of granulated sugar and stir until it becomes brown—not scorched, but melted and brown. One-half cupful of butter and one heaping tablespoonful of flour, and be sure to salt it generously. When all is mixed, pour over one pint of boiling water and let it boil one hour.

PUFF PUDDING.

One quart of milk, eight tablespoonfuls of flour, eight eggs, a tablespoonful of salt. Mix flour and milk together until smooth and add well-beaten yolks, then beaten whites; mix all together and pour in a buttered biscuit pan. Bake ten or fifteen minutes. Serve as soon as done, with clear sauce or brandy sauce.

BAVARIAN CREAM WITH COFFEE.

Make an infusion of coffee with three heaping tablespoonfuls of the best coffee and one pint of rich milk. Boil until it is strong. Strain and add to it the beaten yolks of four eggs, with a scant cupful of sugar. Cook gently until it begins to thicken, and take from the fire and add one-half box of belatine (Cox's is the best) that has, of course, been soaked. When it begins to set, add one pint of whipped cream and mould.

PINEAPPLE BAVARIAN CREAM.

Chop a can of pineapple into small bits, or, better, get the grated pineapple in cans. Boil it with a coffee cupful of sugar. Run through a sieve and add half a package of gelatine, dissolved, and when it begins to harden stir in one pint of whipped cream.

CHARLOTTE RUSSE.

This is decidedly an old-fashioned dessert, and has almost outlived its popularity, but will give one rule for making it.

Make a sponge cake after "Katie's Sponge Cake" in this book. Make in one thin sheet. Now cut to fit the charlotte pan or dish. Fill with cream, as follows: Beat

one pint of cream to a stiff froth, flavor with vanilla and add the well-beaten whites of two eggs and one pound of pulverized sugar. Mix all lightly and gently together. Fill the charlotte pan and set on the ice to set. Chill cream always before attempting to whip it. Many use gelatine in charlotte russe, but it is more delicate without it.

DAINTY DESSERT.

Whip a cupful of thick cream and add the beaten white of one egg. Mix with a cupful of fine orange marmalade and serve in punch cups, with a few maraschino cherries on top.

BAVARIAN CREAM WITH PEACHES.

Boil a dozen and a half of ripe peaches with half a pound of sugar. Press through a sieve and add half a package of soaked gelatine and a glassful of good cream. Stir well to make it smooth, and when it is ready to set add one pint of cream whipped and mould it. Serve with whipped cream or a circle of peach marmalade and cream.

RICE.

"The glory of rice, like the glory of linens, is in its whiteness." The whiteness of rice depends in a great degree upon its being washed thoroughly.

BOILED RICE.

Wash rice through several waters, rubbing through the hands well. Wash in at least three waters. Cover with clear water and let it soak for an hour, although it can be cooked without the soaking.

Use one pint of rice to a gallon of boiling water, with a scant tablespoonful of salt in the water. Let boil rapidly for about twenty-five minutes or over, and when the rice is soft so it can be pressed between the fingers drain off what water there may be and place in an open oven to dry. Do not stir the rice, and put in salt after boiling for fifteen minutes.

OLD FASHIONED RICE PUDDING.

Two tablespoonfuls of washed rice. Two tablespoonfuls of sugar and a little nutmeg, one quart of sweet milk. Mix all together and set in the oven and when the rice comes to the surface, stir down. After it thickens, and a brown crust has formed on, take it out and serve cold with rich cream. Let the oven be moderate, and let it take two or three hours, if need be, to cook.

MINCE MEAT.

Seven pounds of meat from the round. Boil until tender. Six pounds good apples, two pounds suet, four pounds sugar, one-half teacupful salt, three pounds raisins, three of currants, two pounds of citron, where it is liked, one pound of angelique, one bottle of maraschino cherries (one pint), one pint of some kind of spiced juices, off of cherries or peaches. One quart of sherry, one quart of boiled cider, one pint of brandy, one tablespoonful of ground cinnamon, one teaspoonful of ground cloves. A tumbler of apple jelly, if desirable. Boil 25 minutes, adding liquor after it is cold.

BLACK PUDDING.

One-half cupful of molasses, two eggs, two cups of flour, one teaspoonful of soda beaten in the molasses, one cupful of sour milk, one pinch of salt. Steam three hours.

APPLE PUDDING.

Slice bread, butter well and line a pan with the buttered side next the pan. Fill with apple sauce, well seasoned with lemon, sugar, cinnamon, and butter. Cover the top with slices of bread, buttered side up, bake until a light brown, turn out of pan and serve with hard sauce.

SAGO PUDDING.

To one-half pint of scalded milk add three tablespoonfuls of sago, a pinch of salt, one-half cup of sugar, the

beaten yolks of three eggs, and bake until a light brown. Flavor with vanilla and stir in the beaten whites of the three eggs and return to the oven and brown again. Serve hot with cream. The sago for this should first be cooked in a double boiler with milk until tender.

MARSHMALLOW PUDDING.

Whites of four eggs; put in one-half cup of sugar, and one heaping tablespoonful of quick gelatine, well dissolved. Put all into a platter and beat with a wire whip for twenty minutes or longer. Flavor with vanilla. One part can be colored with fruit coloring or chocolate. Make a custard with the yolks of the eggs and add one-half cupful of chopped pecans. Serve with the pudding. This is excellent when served with blackberry juice.

BANANA MERINGUE.

Place in a baking dish bananas peeled and cut in quarters; first cut them lengthwise, then across. Pour over them lemon and pineapple juice, one part of lemon to two parts of pineapple. Sprinkle generously with powdered sugar and bake, covered for one-half hour. Take from the oven and cover with a meringue made from the whites of two eggs, well beaten, and two tablespoonfuls of sugar beaten in. Return to the oven and brown delicately.

BAKED PEACHES.

Peel the peaches and place in a granite iron pan with bits of butter. Cover with brown sugar or maple sugar and pour water in the pan, with a little sherry or port and bake for one hour. Serve hot with the dinner, or they are delicious served hot with ice cream.

BAKED APPLES.

Take good firm green apples that will not cook soft. Peel and put in a clean bright pan. They must be cored and filled with butter, sugar and cinnamon. When they are done fill with chopped nuts and press seeded raisins into each one. Serve with a hot sugar syrup.

MOUSSE (WITH WHITE OF EGG).

(Original.)

(MRS. W. I. HIGGINS.)

One pint of cream, whipped; three tablespoonfuls of bar sugar; three sliced canned pineapple cut in small pieces; twelve cherries cut in four pieces each; one-fourth cupful chopped pecan meats; whites of ten eggs beaten stiff. Put in mould, pack in ice and salt for five hours. Any fruit may be used in place of the above.

CANTON SHERBET.

Four cupfuls of water, and one and one-half cupfuls of water made into a syrup. Cool and add one cup of orange juice and one of lemon juice and half the syrup from a pint of preserved ginger. Then lastly half the fruit from the jar chopped fine. Freeze and serve in punch cups.

LEMON SNOW PUDDING.

Soak a half box of gelatine in half a cup of cold water for an hour; add one cup of sugar and pour over all a pint of boiling water. Stir for a minute and then flavor with the juice of one large or two small lemons. Strain and pour the mixture into a bowl to cool. When cold and beginning to thicken, beat stiff, whip in the stiffened whites of three eggs and beat for fifteen minutes. Pour into a mould wet with cold water and set in a cold place to form. Make a custard of the yolks of the egggs, let it get very cold, and when the pudding is turned out, pour this custard around the base.

APPLES TO SERVE WITH CHICKEN.

Take firm, sour apples; pare and core them. Make a syrup of two cupfuls of maple sugar and half a cupful of water. Add a little ground clove and cinnamon. Boil the apples in this until they are transparent. It may take an hour if the apples are green. Just before serving pour over them one cup of claret and take to the table.

FRUIT PUDDING.

Three pints of bread crumbs. One pint of new milk, three-fourths of a cup of butter, one and one-half cupfuls of sugar. Three eggs, one pound of raisins, seeded, one of currants, one teaspoonful each of cinnamon and cloves, a heaping teaspoonful of soda, one of baking powder. Dissolve the soda in hot water.

Let the milk boil; add to it while hot the butter, sugar and bread crumbs, then the eggs after the mixture becomes cool. Add the spices and fruit and butter a tight mould and let boil for three hours.

PUDDING SAUCE.

One-half pint of sugar, brown in a skillet. Add a pint of milk, a little at a time, two tablespoonfuls of flour mixed with milk and added to the hot sugar; boil and add more milk if too thick. Lastly, add one-half cupful of butter.

PUDDING SAUCE.

Beat together three-fourths of a cupful of butter, with half a cupful of sugar. Add one egg and put into a double boiler; cook until it thickens. Add a wineglass of brandy just before sending to the table.

PUDDING SAUCE.

Use equal parts of butter and sugar. Cream together until very light. Add one well-beaten egg and a little nutmeg. Heat a wineglass of brandy and pour over the mixture and send to the table.

PLAIN SUET PUDDING.

One cupful of chopped suet, one cupful of molasses, one of sweet milk, one cupful of raisins, one teaspoonful of salt and one of soda, mixed in the molasses. Three and one-half cupfuls of flour. Steam three hours. Serve with brandy or hard sauce.

HARD SAUCE.

Cream together one small cupful of powdered sugar and three-fourths of a cupful of butter. When very light add one well-beaten egg and resume the beating until it is white and light. Flavor with brandy, sherry or vanilla.

FIG PUDDING.

One-half pound each of chopped figs, suet, bread crumbs and brown sugar. Mix all together and bind with three eggs beaten separately. Add one grated nutmeg. Boil four hours in a mould set in boiling water.

Sauce for the Same.—One-fourth of a pound of butter, creamed with one-half pound of powdered sugar. Three eggs, the rind and juice of one lemon. Boil in double boiler until like honey. Be sure to put salt into the pudding, as well as the sauce.

CARAMEL CUSTARD.

(Popular.)

Thicken one and one-half cups of milk with two teaspoonfuls of corn starch. In a flat skillet make a caramel of one and one-half cups of white sugar by melting the sugar and then stirring it constantly until it becomes a brown syrup; then pour the custard over the caramel and cook for half an hour. It will seem to be lumpy and stringy, but it will cook smooth, and when cold serve in wine glasses, with a spoonful of whipped cream on top, over which has been sprinkled some cinnamon.

MAPLE MOUSSE.

Whip one pint of thick cream until it is stiff. Beat the yokes of four eggs until very light. Beat the eggs and cream together after the cream has been whipped and add lastly one-half cupful of maple syrup. Beat constantly until ready to pack. Put in a mousse can or a tin pail and pack well with finely cracked ice mixed with

an abundance of salt. Wrap with a heavy cloth and if the mousse is required for six o'clock dinner make early in the morning. It is safer to make the evening before, then in the morning pour off the water and repack and it will be firm and fine grained.

ANGEL PARFAIT.

Boil one-half cup of sugar with one-half cup of water until it threads, or gets like wax in cold water. When it reaches this point pour over the well-beaten whites of three eggs and beat until cold. When cold add one scant teaspoonful of vanilla and stir in one pint of whipped cream and put in a mold and pack in ice for at least six hours and serve in sundae glasses, with a teaspoonful of whipped cream.

RASPBERRY SHERBET.

Mash a quart of berries and cover with a pint of sugar. Let stand for an hour or so until the sugar is well dissolved, then add a pint of boiling water and the juice of a lemon. Put through a very fine wire sieve or a cheese-cloth bag, squeezing as much of the pulp through as possible. Freeze in the usual way. Blackberries, currants, or strawberries may be used in this way.

ICED CUSTARD IN GLASSES.

Make a rich custard of one pint of milk and one-half pint of sweet cream, one-half cupful of sugar and a little salt. Put in double boiler and when scalded add four well-beaten fresh eggs and cook for a minute after it begins to boil. Flavor with vanilla and add one cupful of chopped pecan nuts and a few almond macaroons if desired. Half fill sundae glasses with the custard and heap over it plain vanilla ice cream. Finish the dish with melted maple sugar which must be poured over the top.

ENGLISH PLUM PUDDING.

(MRS. L. J. DUNCAN.)

Two small loaves of bread, soaked in milk; two cupfuls of chopped suet; two pounds of raisins, one of currants; one-half pound of citron cut into thin slices. Salt and spices to taste; three eggs; flour enough to make a thick batter. Scald and flour a cloth before putting in the batter and tie closely. Boil for eight hours. Serve with brandy sauce.

CUBAN PUDDING.

Take two cans of Eagle brand condensed milk, and stand in a kettle of hot water and boil for seven hours without stopping. Take off the stove and allow to cool. Open carefully, so the contents may slip out of the cans easily. The milk will have formed into little light brown moulds. Slice and serve with orange juice, or whipped cream. This is so very rich that one can will be sufficient for six people. It may be served with a water ice, or with one of the gelatine desserts.

BANANA PARFAIT.

(MRS. MURRAY JOHNSTON.)

Three bananas, put through the fruit press; add one cup of granulated sugar and the juice of one lemon. Cook for a few minutes in a double boiler until it is like thick custard. Cool on ice and serve with whipped cream in parfait glasses.

ORANGE PUDDING.

Peel and slice six oranges, and sprinkle with sugar. Make a custard of one pint of milk; the yolks of three eggs; a little salt; one tablespoonful of corn starch; three tablespoonfuls of sugar. Cook until smooth and thick and when cool pour over the oranges. Whip the whites of the eggs very stiff, add one-half cup of sugar; and spread this meringue over the top of the custard and brown in the oven. Serve very cold.

CUSTARD WITH ICE CREAM.

Make a rich custard and flavor with vanilla. Half fill parfait glasses with the custard and heap up with rich vanilla ice cream and serve at once.

DANISH PUDDING.

Put half a cup of granulated sugar over the fire in a frying pan and stir constantly until the sugar dissolves and turns a light brown. Now add a tablespoonful of hot water and stir until a syrup, and continue to boil until quite thick. Turn the caramel into a well-buttered pudding dish to cool. Make a custard by taking three eggs and slightly beating them with a tablespoonful of sugar and a pinch of salt; add two cups of milk and flavor with vanilla. Pour this over the caramel. Place the pudding dish in a pan of hot water, and bake in a moderate oven until firm in the center. Test by running a knife into it and if the knife comes out clean it is done. It should bake about one hour, but requires careful watching or it will separate. Serve very cold; and the caramel will be at the bottom of the custard.

MINT SHERBET.

Macerate the leaves of a bunch of fresh mint, adding afterwards the juice of two lemons. Cover and let stand for fifteen minutes. Put two cupfuls of sugar and a pint of water in a porcelain kettle and stand over the fire. Stir until the sugar dissolves, and then cook until the sugar threads. Remove from the fire. Add one-half cupful of orange juice and the prepared lemon. When cold, strain and add curacoa to taste. Freeze and serve in sherbet glasses.

LEMON SHERBET.

Six lemons, one pint of sugar, one quart of water, two tablespoonfuls of gelatine, soaked in a little water, which must be heated slightly. Squeeze the lemons, add sugar, the remainder of the water, and freeze. Just before it is frozen hard, a cupful of whipped cream may be added.

CARAMEL CREAM.

One-half pound of maple sugar, one-half cupful of granulated sugar, one quart of sweet milk, one pint of good, thick, sweet cream, three eggs. Boil maple sugar with a little water until it snaps when put into cold water. At the same time have the milk scalding on the stove. Separate the eggs and beat them thoroughly with the sugar, and when the milk has reached the boiling point, add the maple candy and stir briskly until it is smooth and of the consistency of cream. When cold and ready to freeze, add the pint of thick cream, and freeze.

CRANBERRY SHERBET.

(To serve with Turkey.)

One pint of cranberry pulp. One coffee cupful of granulated sugar, the juice of two lemons. Cook for five minutes. Cool and freeze, and just before finishing, add the beaten white of one egg and one tablespoonful of sugar mixed with it.

APPLE DUMPLING.

One pint of sifted flour into which a teaspoonful of baking powder has been added, with a teaspoonful of salt. Work in half a cupful of butter and one heaping tablespoonful of lard. Take a coffee cupful of either buttermilk or sour milk, into which a coffee spoonful of soda has been stirred (it must be dissolved in warm water first). Mix with the flour quickly and make a soft dough. Keep pouring in the milk until the dough is of the proper consistency. Flour the bread board and roll out the dough. Cut into square pieces and place a cored apple in the center. It must be filled with sugar and cinnamon. Wrap the dough about the apple neatly and place in a pan with a little water in it and bake the dumplings until well done. Half an hour should be sufficient. The apples must be raw. When the fruit is hard to cook, it can be chopped into small pieces and mixed with butter, sugar and cinnamon. These can be served with cream or with a sweet sauce made of a pint

of milk and half a cup of butter. When it begins to scald, stir in enough flour and water to make it the consistency of thick cream. Season well with vanilla and be sure to add plenty of salt.

CORNMEAL PUDDING.

Make a rather thick mush out of yellow or white cornmeal. Take a pint and add to it three well-beaten eggs and salt to taste. A small cup of sugar and a cupful of sweet milk and one-third cupful of cream. Flavor with vanilla and bake in a pudding pan for an hour. Serve with hard sauce or foamy sauce while hot.

APPLE DESSERT.

Make a syrup of two cupfuls of sugar covered with water and into it put six rather small apples after being cored (they must be firm and not cook to pieces). When they have cooked until transparent, take out of the syrup and fill the centers with orange marmalade. Press blanched almonds into the apples and pour the syrup over them and serve with whipped cream.

PICKLES

CUCUMBER PICKLES.

To fifty small cucumbers, that have laid for twenty-four hours in a strong brine and have been soaked for two hours in clear, cold water, use two quarts of cider vinegar, with one ounce of whole pepper, six red peppers, half an ounce of mustard seed, one ounce of ginger sliced, half a cupful of sugar. Heat the vinegar with the spices until scalding hot, and then pour over the cucumbers and cover.

PLAIN CUCUMBER PICKLES.

Get Montana cucumbers late in August, the small ones from Missoula or Jefferson county are fine. Soak over night in a rather strong brine. In the morning, wash off in cold water, and to fifty cucumbers use two quarts or a little more of vinegar, three-fourths of a cupful of sugar and half a pound of fresh red and green peppers. Scald the vinegar, with the sugar and peppers, and pour over the pickles, and when they are a week old they are ready to use. If the peppers are the slender red ones, do not chop up, but if they are the bell peppers, cut into several pieces and in a few weeks their strength will be through the cucumbers.

OLD FASHIONED QUICK CUCUMBER PICKLES.

Peel and slice good-sized cucumbers; then cut them into quarters lengthwise and lay in a weak solution of salt water over night. In the morning drain and pour over the cucumbers enough good vinegar to cover. Heat the vinegar and add one-third of a cupful of sugar and a few

dashes of cayenne pepper, and as soon as they are cold, they are ready to serve. These will keep but a short time.

SPICED CHERRIES.

To seven pounds of cherries, with stems on, allow three and three-fourths pounds of sugar, one quart vinegar, two ounces of cloves and two sticks of cinnamon. Boil the vinegar with the sugar and spices for five minutes, and after steaming the cherries for twenty minutes in a steamer, pour over the mixture and put in a stone jar. This process may be repeated for three mornings. Peaches and plums may be spiced in the same way, using the same proportions.

COLD TOMATO PICKLE.

(MRS. J. M. REID, CONNELLSVILLE, PA.)

Peel and chop one peck of ripe tomatoes, sprinkle over one-fourth of a cup of salt, and drain over night in a bag. Have ready the next morning, one cupful of chopped onion and two bunches of celery, chopped fine. Mix with the tomato and add two roots of grated horseradish, two red peppers, three-fourths of a cupful of white mustard seed, two tablespoonfuls of black pepper, three-fourths of a teaspoonful of ground cloves, two teaspoonfuls of ground cinnamon, one teacupful of sugar, and one quart of vinegar. Mix thoroughly and bottle with or without sealing.

SPICED GOOSEBERRIES.

Six quarts of gooseberries, seven pounds of sugar, one pint of vinegar. Dilute with water if too strong. One tablespoonful each of cinnamon, cloves and allspice. Put the berriees in the kettle with half a cup of water and half the sugar and boil one hour and a half. When nearly cooked, add remainder of the sugar and set off the fire and add spices and vinegar.

MUSTARD PICKLE.

(MRS. BENJAMIN TOWNSEND, FLORENCE, MONT.)

Use equal parts of white wine vinegar and water, enough to make three and one-half pints. Twelve ounces of sugar; four ounces of salt; three ounces of best ground mustard; eight ounces of flour; two ounces of tumeric; then use water to form a paste. Scald the vinegar and water and pour over the paste. Cook until a nice creamy dressing is formed. Into this throw tiny cucumbers, string beans, and little flowerets of cauliflower, which must be soaked over night in brine, and boiled until tender before adding to the mustard.

TOMATO SOY.

Twelve green tomatoes, sliced very thin; sprinkle with a pint of salt and let stand twenty-four hours; then wash off and drain. Add two and a half pounds of onions, sliced, one-fourth of a pound of dry mustard, one-half pound of white mustard seed; one-half ounce of black pepper, ground; one-half ounce of allspice, ground. Cover with vinegar, and let boil until as thick as jam (about two hours).

CORN RELISH.

Eighteen ears of corn; scrape and cut off all the kernels and use all the juice that comes out with the corn. One medium size head of cabbage, chopped fine; six onions and three green peppers, chopped fine; a pound of brown sugar; salt and mustard to taste. Place on the back of the stove and boil gently three hours. If necessary, thin with vinegar.

CHERRY PICKLE.

Twenty pounds of Bing cherries, put in a large stone jar and cover with very strong brine; let stand twenty-four hours; then drain off and wash the cherries. Now take vinegar, slightly weakened, add two cups of sugar,

and one-half cup of salt, and put on the stove until it boils, and pour over the cherries. Leave the stems on the cherries.) These can be put away in a stone crock.

WATERMELON SWEET PICKLE.

Cut the pared rinds into thick slices, boil one ounce of alum in one gallon of water, pour over the rinds and let it stand in it several hours on the back of the stove. Take out into cold water, and when cold boil them one-half hour in the following: To eight pounds of fruit add four pounds of brown sugar, one quart vinegar, one cup of whole mixed spices, stick of cinnamon, allspice, cassea buds, cloves, less of the latter than of the former. Put the spices in a bag and boil with vinegar and sugar; skim well and add the watermelon. Cook until tender, or about twenty minutes; skim out the melon and put in stone jars. Boil the syrup five minutes longer and pour on the fruit. Next day pour off and boil down again. Do this for three mornings, keeping the spice bag in the syrup until the boiling is finished, then pour the syrup and spices over the pickles and leave in the jar until used.

CHOW CHOW.

(MRS. B. J. TOWNSEND, FLORENCE, MONT.)

One-half peck of green tomatoes, after they are chopped; two large heads of cabbage; fifteen large white onions; twenty-five cucumbers, cut up. Pack in salt over night, and drain and soak in vinegar and water two days; drain again and mix with this one pint of grated horseradish, one pint of small white onions, half pound of white mustard seed, one ounce of celery seed, one-half teacupful of tumeric and cinnamon, one and a half gallons of vinegar, boiling hot; three tablespoonfuls of ground mustard; three pounds of brown sugar, and half a pint of olive oil. Simmer all together until tender, which will be about one-half hour.

CHILI SAUCE.

Eighteen ripe tomatoes; one pepper, or one scant half-teaspoonful of pepper; three onions; two tablespoonfuls

of salt; one cup of sugar; two cups of vinegar; one scant teaspoonful each of cinnamon, allspice and cloves. Chop all the ingredients, add the spices, sugar, salt and vinegar and simmer on the back of the stove for about four hours.

RIPE TOMATO SOY.

One peck of ripe tomatoes, peeled and sliced. Eight onions, sliced very thin. One cup of salt. Let this stand twenty-four hours, then drain off all liquor and add: two quarts of vinegar; one tablespoonful each of ground mustard, ginger, cloves, allspice. Stew slowly two or three hours. When nearly done add two pounds of sugar and a quarter of a pound of white mustard.

CHEESE AND EGGS

CHEESE CROQUETTES.

(MRS. A. E. ROCKEY, PORTLAND, ORE.)

Three tablespoonfuls butter; one-fourth cup flour; two-thirds cup milk; yolks two eggs; one cup mild cheese cut in very small cubes; one-half grated Gruyere cheese; salt and pepper; few grains cayenne.

Make a thick white sauce, using butter, flour, and milk; add yolks of eggs without first beating, and stir until well mixed; then add grated cheese. As soon as cheese melts, remove from fire, fold in cheese cubes, and season with salt, pepper, and cayenne. Spread in a shallow pan and cool. Turn on a board, cut in small squares or strips, dip in crumbs, egg, and crumbs again, fry in deep fat, and drain on brown paper. Serve for a cheese course.

EGGS WITH ANCHOVY SAUCE.

Boil four eggs until hard, peel and chop whites until fine. Put yolks through a sieve. Fry bread cut into fancy shapes, in butter. Make a nice cream sauce and color with anchovy paste; add whites of eggs. Pile mixture on the bread, heap yolks on top and serve.

BAKED CHEESE OMELETTE.

One pint of milk, one and one-half pints of bread crumbs, six eggs, beaten separately; lump of butter the size of a small egg. One-half cupful of grated cheese. Bake in the oven, which must not be too hot, until it is brown and does not shake.

CREAMED EGGS.

Boil six eggs. Peel and cut in half. Now make a cream sauce with a coffee cupful of milk, into which an onion has soaked for half an hour. Lift the onion out as soon as the milk reaches the boiling point, pepper and salt the milk, and thicken with flour. Pour over the eggs.

OMELET WITH RUM.

Take six eggs and add two tablespoonfuls of sugar and beat separately; then mix altogether and put in a buttered pan, which, if bubbling hot, shake a trifle to keep from sticking, and when the sides and bottom are cooked, turn out on a warm platter and fold over; sprinkle over a little sugar and pour six tablespoonfuls of rum, and set fire before sending to the table.

OMELET BAKED.

One pint of milk, one and one-half pints of bread crumbs, six eggs, beaten separately; lump of butter, one-half cup of grated cheese. Bake until very light.

PASTRY RAMEKINS.

Some puff paste, good cheese, the yolk of one egg. Take some puff paste, roll it rather thin, sprinkle over it some good grated cheese and fold over; repeat three times, rolling it out each time. Then cut with ramekin cutter, brush over with the white of an egg and bake in a hot oven for fifteen minutes.

CHEESE TO SERVE WITH SALAD.

(MRS. WELLCOME.Q

Two Neufchatel cheeses. Use salt and essence of garlic to taste. Butter the size of a walnut, melted. One dessert spoonful of olive oil. Anchovy paste to color a light pink.

CALIFORNIA CHEESE FOR SALAD.

Three parts of Roquefort and one part of Neufchatel cheese. Add chopped chives, paprika, anchovy paste and mix all together with the cheese, making a smooth paste with olive oil. Freeze and cut into thin slices and serve on toasted crackers.

STUFFED CELERY TO SERVE WITH SALAD.

Take celery stalks and make a paste of Roquefort and Philadelphia cheese, adding a spoonful of grated onion, forming a paste with thick sweet cream and fill the curled stalks of celery and place on ice until ready to serve with salad.

RUM OMELET.

Five eggs. One teaspoonful of salt. One dessert spoonful of flour. Beat yolks and the whites separately, then fold tightly together, mixing the flour with the yolks of eggs. Cook on top of the stove, shaking all the time to prevent burning. When done cover top with sugar and pour over rum. Set fire to it and take to the table burning.

WELCH RAREBIT THAT NEVER FAILS.

Cream cheese, one pound grated. One-fourth bottle of old ale. Pour ale in chafing dish and when thoroughly heated add butter the size of half an egg. Pepper and salt to taste. One-half teaspoonful of dry mustard. A dash of cayenne. When mixture boils add grated cheese. When thoroughly melted, add two well-beaten eggs, stir all the time after the cheese has been put in and after the eggs are added let simmer for a short time. Serve on toast or crackers.

BEVERAGES

COFFEE.

It seems that in the making of coffee, every individual is a law unto himself. Almost everyone has his or her views in regard to making coffee, and any suggestion here would seem uncalled for. There are today so many different varieties of drip coffee pots, stills, percolators and ordinary pots, that it is safe to say that experience is the only teacher and adviser. For a breakfast coffee, my rule is good Mocha and Java coffee, coarsely ground. To one cup of water allow one heaping tablespoonful of coffee. When it is all measured add part of one egg, with the shell, and mix thoroughly and dampen with a little cold water; after which, pour over boiling water, and when it just comes to a boil stir down and set on the side of the stove to steep. Pour over a little cold water, to settle it.

The French drip coffee pot or the coffee still are the best for after-dinner coffee. Coffee should not boil, as the aroma will then fill the streets and attic, instead of the cup. Always have the coffee pot bright and clean, washing well after using, each time.

The best coffee the author ever made has been while out camping. The coarsely ground coffee would be placed in a tight tin pail, with an egg broken over it, and mixed well. Then cold, fresh water from the brook would be poured over until the pail would be filled. This would take perhaps half an hour to reach the boiling point, but when it boiled would set it off on to a hot rock, pour in a little cold water and let settle until using. The tight lid would prevent the escape of the aroma, and the slow process of heating brought out all the properties equally, and the result was the best coffee ever made.

TEA FOR AFTERNOON FUNCTIONS.

Use one-half pound of the best English Breakfast, one-half pound of Gunpowder and one-fourth pound of Orange Pekoe and mix thoroughly.

Have the very cleanest vessel, and be governed by the number of cups you are going to serve as to how much you will need. This mixture is very strong, and one tablespoonful of tea will make an ordinary potful. Steep five minutes and bring the teaspot to the table. Have a dish with the sliced lemon, another with the cube sugar, and a glass bowl filled with maraschino cherries. Into each cup, after putting in the sugar and lemon, add one spoonful of the maraschino and two cherries.

CHOCOLATE FOR AFTERNOON.

Heat one quart of milk to the scalding point, and have melting in a saucer over the teakettle one-fourth cake of Baker's chocolate. Stir in one small spoonful of corn-starch, that has been dissolved in a little cold milk; then the melted chocolate and one-fourth of a cup of sugar. Let it boil up. Flavor with two teaspoonfuls of vanilla. Into the cup pour one spoonful of good brandy; over this pour the chocolate. Add one tablespoonful of whipped cream and sprinkle over a dash of cinnamon. This is to be served with thin slices of bread and butter, or warm cream rolls, as it is too rich to serve with cake.

CREME DE MENTHE.

(A reliable Recipe.)

Six ounces of spearmint (it can be bought in the markets in the spring), one pound of rock candy, one quart of rectified spirits.

Now secure a wide-mouthed jar, with a tight lid, and, after placing the mint in the jar, add the candy and pour over all, the spirits and let stand in a dark place until the candy is dissolved. Shake it occasionally until it is like syrup. It is equally as fine as any to be bought, and much cheaper, when made at home. Do not expose to the light at all.

EGG NOG.

Beat the yolks of four eggs until frothy and stir in one-half tea cupful of white sugar and whip until well mixed. Add one-half tea cupful of best rum. Let stand for two or three hours. When ready to be served, add one-half pint of good brandy and stir in slowly one quart of whipped cream.

CHERRY BOUNCE MADE FROM CHOKE CHERRIES.

Take one gallon of wild choke cherries (they can be found everywhere in the west) and wash quickly. Do not let them stand in the water. Put in a demijohn and pour over them one gallon of whisky and let stand for three weeks. Turn them occasionally and keep in a dark place. Strain off the fruit and add a syrup made from one pound of sugar dissolved in water and boiled for three minutes. Pour over the syrup and bottle.

FRENCH PUNCH.

Five pounds of raisins. Five pounds of dried apples. Five gallons of water. Put in an earthen jar for three days, stirring occasionally, then bottle and put a stick of cinnamon and a teaspoon of sugar in each bottle. Keep in cool place. The punch has fermented before bottling.

DANDELION WINE.

(MRS. HELEN FITZGERALD SANDERS.)

Ten quarts of dandelion blossoms. Five gallons of water. Two pounds of raisins, chopped fine. Four oranges, sliced. Three lemons, sliced. Sixteen pounds of sugar (or fourteen pounds if tart flavor is desired). Boil twenty minutes. When cool, add two cakes of yeast foam. Let stand seven days; strain through fine cloth and bottle.

UNFERMENTED GRAPE JUICE.

Take Concord grapes and wash them. Pick from the stem and almost cover with cold water. Be sure to have the kettle bright and clean (a new one is preferable). Cook until grapes are reduced to a pulp and take off and strain; use one-third cup of sugar to each quart of the juice and let boil up once and seal air tight while hot. Get some sealing wax from the drug store and put it in an old tin cup or can and place that in a basin of hot water on the stove until it melts. Cork the bottles and pour over the melted wax, acting as quickly as you can.

CANDY

DIVINITY.

(MISS MARJORY FORBIS.)

Three cups of sugar, one cup of corn syrup and one-half cup of water. Cook until it is brittle when tried in cold water. Then pour it onto the beaten whites of two eggs. Beat until it will hold itself up,—that is, until when lifted up with a spoon it will not run over. It usually takes 30 minutes. Now flavor with a few drops of pistachio and a spoonful of vanilla and pour onto a platter and cut into squares. This will be very fluffy.

DIVINITY ROLL.

Make candy like the above recipe and after pouring in the platter, add one-third pound of candied cherries, the same amount of candied pineapple cut up and half a pound of shelled pecans. Pour into a deep pan and when cold cut into slices.

FUDGE.

(WALTER STEVENS OF SEATTLE.)

One square of chocolate. Cut it up and place on the stove with one cup of sweet milk and let it gradually heat until it boils. The fire must be slow and let it boil until it is thick and creamy. Add three cups of sugar and a lump of butter the size of a small egg and do not stir any more than necessary in order to mix it. Boil until it is like hard wax in cold water, but be careful not to stir it while cooking. Flavor with two teaspoonfuls of vanilla and stir until it is thick enough to put on a platter and cut into squares.

SEA FOAM.

(MISS JOSIE KELLETT.)

One cup of brown sugar, one cup of white sugar, one cup of cold water. Boil all together until it forms into wax when put in cold water; then pour it over the beaten white of one egg and flavor to taste with vanilla and beat until it will stand alone when dipped up with a spoon. Drop by teaspoonfuls on buttered paper.

FUDGE.

Four cups of white sugar; two squares of Baker's chocolate; one and one-third cup of sweet cream, and lump of butter size of a walnut. Scrape the chocolate and after the cream and sugar begin to boil take out several spoonfuls and mix well with the chocolate until it is melted, then put in back with the boiling cream and sugar. Do not stir the mixture and let it boil until it is like soft wax when put into cold water. Allow it to get perfectly cold and then beat it until it is thick enough to cut with a knife. Pour on a buttered platter and cut into squares. Do not forget to flavor with vanilla. Two cupfuls of chopped black walnuts is an improvement.

HOME MADE MARSHMALLOWS.

One-half box of quick gelatine, Knox's preferred, dissolved in six tablespoonfuls of cold water. Two cups of granulated sugar. Eight tablespoonfuls of boiling water. Boil sugar and water together until it threads. Pour over the gelatine, which must be in a platter and beat 40 minutes. When cold, cut and roll in powdered sugar.

CREAM CANDY.

Three cups of sugar and one cup of cream; one-half teaspoonful of cream tarter. Boil until it is like hard wax in cold water. Pour on a platter and when cool pull into sticks.

PRESERVES

ORANGE MARMALADE.

Take twelve lemons or oranges and rub them with a rough towel. Divide them lengthwise into quarters; remove the seeds and cut them into very thin slices. Weigh the fruit and put it into a basin with cold water, allowing three pints to each pound, and let it stand for twenty-four hours. Put it on the stove in a clean, bright kettle or granite pan, and boil until tender, and let stand again in a basin for twenty-four hours. Weigh it again and put it on, allowing one pound and one-half of loaf sugar to the pound. Let it boil briskly for a few minutes, or until it forms a jelly. Use half as many lemons.

COLD CURRANT JELLY.

(MRS. BLACKLOCK.)

Take currants, not over-ripe; do not wash them or allow any moisture to touch them. Squeeze all the juice from them, using a fruit press. To one pint of juice add one pint of sugar and put into a crock and stir with a wooden paddle or spoon for one hour. Set in the sun if doubtful.

TOMATO ASPIC.

One can of tomatoes, two bay leaves, two whole cloves, one small stick of cinnamon, one tablespoonful of vinegar, one-fourth of a cupful of sugar, juice of two lemons, a tablespoonful of some kind of sweet wine, a teaspoonful of salt and one-half package of gelatine. Boil the tomatoes and spices, omitting the wine and lemon juice, for twenty minutes; then strain through a cloth and add the wine, lemon juice and a few drops of onion juice. Put

on the stove with the beaten white and shell of one egg and boil up once after adding the gelatine, which must be soaked one-half an hour in cold water. Take off, skim, strain and mould.

TOMATO JELLY.

(MRS. SANDERS.)

One-half can of tomatoes, three cloves, one bay leaf, one teaspoonful of white pepper, one-fourth of a tablespoonful of Worcestershire sauce, one-fourth of a teaspoonful of mushroom catsup, one-fourth of a box of gelatine, which must be soaked. One slice of onion, one spoonful of tarragon vinegar, one teaspoonful of sugar, one-half teaspoonful of thyme. Cook all together for twenty minutes and strain through a cloth. While on the stove add the gelatine and the beaten white of one egg, with the shell. Boil up at once and set aside to cool. Strain again and pour into moulds.

CARROT MARMALADE.

Five pounds of carrots, cook until tender and put through the colander, or vegetable press. Three lemons, cut up fine; add to the mixture. Take equal parts of sugar and pulp and place in a stewpan and boil until like jam, stirring constantly. It will perhaps take twenty minutes.

APRICOT FLUFF.

(MRS. EDWARD EVANS.)

One pound of apricots, washed and cooked until tender. One can of grated pineapple. One cup of chopped nuts. Sugar to taste. Mix the cooked apricots and pineapple with the sugar and cook until thick, being very careful not to let it burn; remove from the stove, add the nuts and put in a stone jar. This will keep indefinitely, and is delicious spread on crackers or bread.

BAR-LE-DUC.

Equal parts of sugar and fresh currants, not too ripe; honey enough to dissolve the sugar; cook until it is melted and add the currants. Strain out the currants and boil until it is like jelly, or runs thick on a spoon, then add currants again and boil up for a minute. Put away in glass tumblers and cover with melted paraffin wax.

BRANDIED PEACHES.*

Take large firm peaches and very carefully peel them. To one pound of the fruit use one of sugar. Make a syrup of the sugar and water and lay in the peaches and let them come to a boil. The syrup must be skimmed well before the peaches are put in. Allow them to stand in the syrup for 24 hours, then add brandy, a pint to every pound of fruit.

ROSE JAM.

(MRS. H. L. M'INTYRE, EAGLEVILLE, CAL.)

In June pick the leaves of red roses but do not wash them. Put them through the food chopper, using the finest knife. Mix them with an equal measure of sugar, and boil, stirring constantly for twenty minutes. For each pint of the jam make a rich syrup with a cupful of water. Boil gently for twenty minutes, then add the rose jam. When it boils up put in glasses and cover the same as other jelly.

GINGERED PEARS.

(MRS. R. L. BRADLEY, STEILACOOM, WASH.)

Dice eight quarts of pears. Boil six pieces of ginger root from 6 to 8 hours, then shred with a knife. Boil three lemons whole until reduced to a pulp, then shred those, too. Add four quarts of sugar to the pears, then the ginger and lemon pulp, with the water that the ginger and lemons have been boiled in. Mix all together and cook from 6 to 8 hours. Put away in sealed jars.

APRICOT AND PINEAPPLE JAM.

Six pounds of apricots; one large pineapple; equal parts of sugar and pineapple and three-fourths of a pound of sugar to one of apricots. Prepare the fruit, cut in small pieces and pour over sugar and let stand for an hour before cooking; by that time the sugar will be sufficiently moistened so that water will not be necessary. Cook 20 minutes.

ORANGE MARMALADE.

Slice oranges as thin as possible, using every part but the seeds. Cover with cold water and let stand for one night in a crock. Then boil quickly three-quarters of an hour. Put back into crock and let stand until next day. Then to every cupful of fruit allow a cupful of sugar. Boil fruit and sugar until fruit is clear and tender. It is then ready for use. A few lemons may be added to the oranges, if desired.

TOMATO ASPIC.

One-half can of tomatoes, one bay leaf, two cloves, one small stick of cinnamon, one-half teaspoonful of salt, one-fourth teaspoonful of paprika, ten drops of onion juice; boil slowly for ten minutes and rub through a sieve and then through a cloth. One-third of a box of gelatine soaked in water for half an hour, two tablespoonfuls of tarragon vinegar. Pour into wetted moulds.

GRAPE FRUIT MARMALADE.

(MRS. SELKIRK.)

Rind of eight good sized fruit; cut fine and soak in salt water over night. Next morning wash and set on stove to simmer three-quarters of an hour. Take off and wash until all the bitter is gone. Cover with water and boil until soft. Add juice of six lemons, ten cups of sugar. Boil until it crystallizes.

MINT JELLY.

Bruise and chop one cupful of tender mint leaves and cover with one pint of boiling water and steep for nearly half an hour. Strain and add one-half a package of gelatine that has been soaked in warm water until dissolved. Add to the mint water, one tablespoonful of powdered sugar and three tablespoonfuls of lemon juice or vinegar. Color with spinach coloring or any good green fruit coloring and pour in moulds that have been immersed in water but not dried.

CRAB APPLE AND MINT JELLY.

Take light-colored crab apples, which must be sour, and boil until the fruit can be mashed to a pulp. Let drip overnight in a cheesecloth jelly bag. In the morning, pour what is wanted for mint jelly into a vessel by itself, adding a cup of sugar to a cup of juice, and enough essence of mint to make it taste strong and to color a pretty green. Boil until it thickens and pour into jelly glasses.

ORANGE MARMALADE.

Six oranges, three grape fruit and three lemons, one large pineapple. Wash the fruit well and then take off the peeling carefully. Discard the seeds and cut up the fruit in rather small pieces, one section can be cut in three pieces. (Do not cut up the pineapple until the mixture is ready for the last cooking. Now take a sharp pair of scissors and cut the peel into thin slices and add to the pulp and cover the whole with water. Let stand 24 hours. Then put on the stove in a bright kettle and boil until the rind is tender. Take off the fire and let stand another 24 hours. Weigh a pound of loaf sugar to every pound of fruit with juice, of course, and cook in several vessels until it jellies. Fill small jars or glasses and set away until perfectly cold, then cover.

CANDIED ORANGE PEEL.

Soak the peel of orange in salted wated for three days; drain and repeat three times. Cover with cold water, let boil and then drain thoroughly. Make a syrup, using one pound of sugar and one pint of water; skim, and in it simmer one pound of peel, cut in thin strips, until tender; then boil rapidly and stir until covered with the sugar.

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